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THE

NEW EXPERIENCED

ENGLISH-HOUSEKEEPER.

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THE

NEW EXPERIENCED

ENGLISH-HOUSEKEEPER,

FOR THE USE AND EASE

OF

LADIES, HOUSEKEEPERS, COOKS, &c.

WRITTEN PURELY FROM HER OWN PRACTICE

By Mrs. Sarah Martin,

MANY YEARS HOUSEKEEPER

TO THE LATE FREEMAN BOWER ESQ.

OF BAWTRY.

BEING

AN ENTIRE NEW COLLECTION OF ORIGINAL

RECEIPTS WHICH HAVE NEVER APPEARED IN

PRINT, IN EVERY BRANCH OF

COOKERY, CONFECTIONARY, &c.

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PREFACE.

TO thoſe who may diſapprove the following Publication, as being ſmaller than many ſimilar in their Nature to the ſame and perhaps a lower Price,

I beg

I beg to ſay it has been the Advice of my Friends to avoid that Repetition which is the ſole Cauſe of their Prolixity, and on Compariſon I flatter myſelf that in this Work as many and as uſeful Directions will be found compriſed in a leſs Number of ſeperate Receipts.

I am well aware it is cuſtomary to introduce Bills of Fare, but as the ſetting out a Table is guided by Fancy

and

and varied by Faſhion it is impoſſible to aſcertain any particular Mode; have therefore omitted them.

ALPHA-

THE

NEW EXPERIENCED ENGLISH HOUSE-KEEPER.

CHAP. I.

Of Dressing Fish.

To Fricaſſee a Lobster.

TAKE a freſh lobſter, put it into boiling ſpring water, with a handfull of ſalt, boil it eight minutes if large, if ſmall ſix minutes, when cold take the meat out of the claws and tail as whole as you can, ſplit the meat of the tail in two, that of the claws uſe whole, take off the ſmall claws and ſplit the chine, ſeaſon it with chyan and ſalt, ſtrew over it a few bread crumbs, broil it before the fire, pick the meat out of the body and put it into a marble mortar, with a little of the coral or berries, to make it a pale red colour, put in a tea-cup full of good cream, rub theſe together till ſmooth, have ready a tea-cup full of white gravy, made of a little lean veal and a few white pepper corns, put it into a ſtew-pan, with the lobſter, to which add a ſpoonfull of white-catch-up, a ſpoonfull of walnut-catchup, and one of white wine, a little lemon-peel grated, grated nutmeg, an anchovy cut fine, ſqueeze in the juice of lemon, add chyan

and ſalt to your taſte, ſeaſon the meat taken from the claws and the tail, with chyan, beaten mace, and ſalt, take care not to ſeaſon too high, then put it into a ſlow oven to be made juſt hot; to ſerve it lay the ſmall claws round your diſh, and the chine cut in four, put the meat in the middle. To your ſauce, put two ſpoonsfull of good melted butter, and give it a boil; pour it over it, and ſo ſend it up.

To pot LOBSTER.

TAKE lobſter, pick the meat out of the ſhell, alſo the coral and berries, lay it in an earthen pot, ſtrew on it a little chyan pepper, cover it with bay-leaves, then with butter; ſet it in a ſlow oven and let it ſtay till made quite hot, but not to boil, pour the butter from it, take out the bay-leaves, beat it a little, ſtrew over it beaten mace, grated nutmeg, chyan, and ſalt, to your taſte; do not make it too ſalt, put it cloſe down in the pot, you intend to keep it in, when cold, warm the butter you took from it, and pour over it, and ſo keep it for uſe; ſmall pots are the beſt to keep it in. Shrimps may be potted the ſame way.

To pot SALMON.

TAKE a piece of freſh ſalmon, put it into ſoft water boiling hot, let it boil a quarter of an hour, drain it from the water, when cold take off the ſkin, break it in flakes, put it into an earthen pot, ſtrew over it a little chyan, cover it with bay-leaves and butter, put it into a ſlow oven till made hot, but not to boil, pour the butter from it, take out the bay-leaves, and the flakes as whole as you can,

can, then lay it in layers in your pots ſtrewing between each layer, beaten mace, nutmeg, chyan, and ſalt, till your pots are full; then warm the butter and pour over it; or after you have taken it out of the baking pot, beat it a little, and ſeaſon it with beaten mace, nutmeg, chyan, and ſalt, then put it into pots, and cover it with butter.

To make an AMULET *of* COCKLES.

TAKE four whites, and the yolks of two eggs, one pint of cream, a little flour, a nutmeg grated, a little ſalt, and a gill of cockles, mix all together and fry it brown.

An OYSTER AMULET.

TAKE ſix eggs, beat them with a gill of cream, and two tea ſpoonsfull of fine flour, ſeaſon them with a little mace, chyan, and ſalt, take large oyſters and ſhred them into the batter; either fry, or do them over a chafing-diſh, and brown them with a ſalamander. Bacon may be uſed to the ſame ingredients, inſtead of oyſters: or herbs, ſuch as leeks, and ſweet thyme for lent.

To pickle OYSTERS.

TAKE freſh oyſters, cut off the black beards, put the liquor into a ſauce-pan, with the ſame quantity of vinegar, tie in a piece of clean gauze a few white pepper corns, two or three blades of mace, boil theſe in the pickle five minutes then put it to your oyſters and juſt let them boil; when cold put them into a jar or wide mouth'd bottle cover them with bladders, and keep them in a dry cool place.

To Stew OYSTERS.

TAKE large oyſters, take off the beards, and put them into a ſtew-pan with their liquor, and a tea-cup full of good gravy, a lump of butter, a ſpoonfull of walnut-catchup, a tea ſpoonfull of lemon pickle, a little grated nutmeg, chyan and ſalt, and a ſpoonfull of thick flour and water, ſtew them five minutes, then diſh them up with force-meat balls, and garniſh with lemon.

To make SCOLLOP SHELLS *of* OYSTERS.

TAKE oyſters, take off the beards, and have ready ſtale bread crumbs, ſeaſoned with a little chyan, beaten mace, and ſalt, ſpread a few crumbs on the ſhell bottom, then a layer of oyſters, ſtick ſmall bits of butter on them, then cover them with crumbs, and ſo on, till your ſhells are full; ſet them in a tin oven before the fire, baſte them a little and make them a nice brown, they will take half an hour doing, Cockles the ſame way.

To pickle COCKLES.

TAKE cockles when freſh, waſh them well in the liquor, let it ſtand to ſettle, then drain it from the ſand, waſh them again till the cockles are free from ſand, let the liquor ſtand to ſettle, drain it from the ſand, and put it into a ſauce-pan, with the ſame quantity of vinegar, and ſeaſoning in a bag the ſame as the oyſters.

To pickle SHRIMPS.

TAKE ſhrimps when freſh, take off the ſkins, and put them into as much ſpring water as will cover them, boil them well, ſtrain them through a hair ſieve, put the liquor into

into a ſauce-pan with the ſame quantity of vinegar, and ſpices as to oyſters, boil them five minutes, and pour it boiling hot over the ſhrimps, when cold bottle them as before directed.

To bake SMELTS.

TAKE out the guts at the gills, with a ſkewer leaving the roe, clean them well with a dry cloth, ſkewer their tails in their mouths, put them into a deep round earthen pot, put to them ſome white pepper corns, a few blades of mace, half a dozen cloves, half a dozen bay-leaves, as much good ſtrong alegar, or vinegar, as will cover them, put them into an oven and let them ſtand till boiling hot, then take them out, when cold cover them cloſe with paper; theſe look very well laid in a diſh with bits of parſley and jelly poured over them. White herrings are done the ſame way, only lay them flat.

To pot HERRINGS.

TAKE white herrings, when quite freſh, cut off their heads, ſcale them, and wipe them with a dry cloth, open them, take out the back bone, and the roe; ſeaſon them with chyan, and beaten mace, grated nutmeg and ſalt, ſeaſon pretty high with chyan, roll them as they are ſplit tight; lay them in an earthen pot, ſtick in a dozen bay-leaves, cover them very thick with freſh butter, put them into a ſlow oven till the butter is melted, and you think they are hot through, then take them out, cover them with a plate, and let them ſtand all night, put them into the oven again in the morning, when hot pour out the butter and gravy, take them out carefully with a knife,

and

and lay them in the pot you intend to keep them in, cover them very close, leave out the bay-leaves, put a spoonfull or two of gravy over them, lay something upon them to press them, when cold, clear the butter from the gravy, and put over them, if not enough clarify a little more. Eels may be potted the same way.

To pickle SALMON *like* STURGEON.

TAKE a large fresh salmon cut into four pieces, wipe it very clean from blood, season it with pepper, salt, and bay-salt very high; let it lay in the seasoning twenty four hours, then take three quarts of good alegar, and three pints of spring water, one ounce of whole black pepper, a quarter of an ounce of cloves, as much mace, five or six bay-leaves, and an egg shell full of salt; let the pickle boil, then put in the salmon bound up with the shreds of matting, like sturgeon, let it boil till thoroughly enough, take it off and let it stand ten minutes, then take out the salmon, and when both are cold, put the salmon into the pickle, and preserve it free from air; it will keep half a year.

To broil COD SOUNDS.

LAY them in hot water a few minutes, take them out, and rub them with salt to take off the skin and black dirt, then put them into water to steep, boil them in milk and water a quarter of an hour, drain them well, and dredge them with pepper and salt, broil them over a clear fire, then lay them on your dish, and pour melted butter over them, with a little mustard in it.

Oyster Loaves.

TAKE ſmall round loaves, make a round hole, ſcrape out all the crumbs, then take off the beards from your oyſters, and put them into a ſauce-pan with their liquor, a few crumbs and a little butter, nutmeg, chyan, ſalt, and a little cream; ſtew them five minutes, keep ſtiring them, then fill your loaves, put on the bits of cruſt, carefully, and ſet them in the oven to criſp, ſo ſerve them.

To bake Holybut's *or* Turbot's Head.

CUT it according to the ſize you would have your diſh, take out the gills and eyes, clean it very well, and rub it with a little ſalt, let it lay three or four hours, or more if you have time, then ſeaſon it well with ground white pepper, and ſalt; make good ſavory ſtuffing as for any other fiſh, and put it where you took the gills out, then lay it in an earthen diſh, with a ſmall bunch of pot-marjoram, the ſame of thyme, a bunch of young onions, and a pint of water; ſtick bits of butter to your fiſh, dredge it with a little flour, put it into the oven (not too hot,) keep turning it; bake it an hour and a quarter, if large an hour and a half; then take it out of the oven and ſkim off the fat, put in two ſpoonsfull of walnut-catchup, two of flour and water, two or three of melted butter, and a tea-cup full of gravy; mix theſe together and put them under your fiſh, put it into the oven a quarter of an hour more, (it is common to ſend it to table in the diſh it is baked in, but if you will riſk the breaking it, you may put it into a deep diſh) garniſh with horſe-

horſe-radiſh and pickles: you may ſend up with it any kind of fiſh ſauce. A cod's head may be done the ſame way only put the ſtuffing in the belly.

To collar EELS.

TAKE a large eel when freſh, ſkin and ſplit it, take out the bone and wipe it well, have ready for ſeaſoning a little ſage and pot-marjoram ſhred fine, beaten mace, grated nutmeg, chyan and ſalt, ſeaſon it pretty high, mix theſe together and ſpread them over the inſide of the eel, roll it up as tight as you can, and bind it tight, roll it in a cloth and tie it faſt at both ends, put it into boiling hard water with a few cloves and whole pepper, if a large eel it will take two hours gentle boiling, then take it out and ſet it on an end in a narrow pot; put a little ſalt and half a pint of vinegar into the liquor, and boil the liquor a quarter of an hour more, pour the pickle into an earthen pot, the next day take off the bandage from the eel and put it into the pickle. Thoſe who diſlike herbs may uſe lemon peel inſtead of them.

To boil SALMON.

TAKE ſix pounds of ſalmon, ſplit it in two and waſh it well; ſet on hard water and when it boils put in your ſalmon and a little ſalt, if thick boil it half an hour, garniſh with liver and ſpawn, ſerve it with fennel and butter. Take a ſalmon ſprint five or ſix pounds weight clean it well, put it into cold ſpring water, and let it boil gently half an hour, garniſh with liver and ſpawn, ſerve it with fennel, butter, and coddled gooſeberries; ſkewer the ſprint round.

To dreſs PIKE.

SCALE and clean it well, ſkewer it round, make a pudding for the belly of ſtale bread crumbs and beef ſuet equal quantities, an anchovy, a little lemon peel, beaten mace, nutmeg, chyan pepper, a ſprig of thyme, one of pot-marjoram and a little lemon juice, mix them up with an egg, and ſew it in the belly; pin the fiſh up in a cloth, and put it into cold ſpring water with its back down, ſet it on a ſlow fire, half an hour will boil it; garniſh with ſcraped horſe-radiſh and lemon, and ſerve it up with anchovy ſauce. If you roaſt it, lay it in the dripping-pan, rub it with the yolk of egg, ſtrew over ſome bread crumbs, ſet it before a clear fire and when browned turn it, and add egg and crumbs as before; it will take three quarters of an hour; garniſh and ſerve it up as the boiled. All fiſh except ſalmon ſhould be put on in cold ſpring water.

To boil EELS.

TAKE a large eel, ſkin and clean it well, make a pudding the ſame as for the pike, put it in the belly, ſkewer it round, put it in hard water and ſet it on a ſlow fire, half an hour will boil it, garniſh with criſp parſley, and ſerve it up with anchovy ſauce. If you roaſt it, do it the ſame as the pike.

To pitchcock EELS.

TAKE middle ſized eels, ſkin and clean them, cut off the fins, then cut them in pieces four or five inches long, ſeaſon them with chyan, ſalt, and a little ſage ſhred fine,

rub them with yolk of egg, and ſtrew bread crumbs over them, ſet them before a briſk fire, let them be made brown on both ſides; garniſh with criſp parſley and ſerve them up with caper ſauce.

To ſtew EELS *with red Wine.*

SKIN and clean them, take off the fins and cut them in pieces four or five inches long, ſeaſon them with chyan, ſalt, and beaten mace, rub them with yolk of egg, and ſtrew over them bread crumbs, dredge with a little flour, and fry them in ſweet drippings till a good brown, then lay them on a hair ſieve to drain; have ready ſome good brown gravy, when cold put them into a ſtew-pan with as much of it as will cover them, put in a little beaten mace, lemon peel ſhred, chyan pepper, and anchovy, place them on a ſlow fire and ſtew them a quarter of an hour, then add half a pint of red wine, two or three ſpoonsfull of walnut-catchup, a little good melted butter, and half a lemon ſqueezed in, ſtew them a quarter more, diſh them up, garniſh with lemon and criſp parſley. Cod may be done in the like manner.

To ſtew EELS *with Sorrel.*

TAKE middle ſized eels, when cleaned, cut them in pieces four or five inches long, put them into hard water, juſt ſcald them, then take them out and lay them on a hair ſieve to drain, ſtrew over them a little ſage, chyan, and ſalt, when cold put them into a ſtew-pan with as much good gravy as will cover them, thicken it with a little flour and water, and put in a handfull of ſorrel picked from

from the ſtalks and ſhred fine, and a little lemon peel; ſtew them half an hour, then add a little good melted butter and ſqueeze in half a lemon, juſt give them a boil, diſh them up and garniſh with lemon.

To ſtew TENCH.

TAKE tench alive, ſtick a fork in the back of the heads, ſave the blood, ſcale and clean them well, wipe them very dry, then rub them with the yolk of egg, dredge a little flour on them, and fry them in ſweet dripping till brown, then put them on a ſieve to drain; have ready ſome good brown gravy, when cold put them into a ſtew-pan with a little mace, chyan, lemon peel ſhred, a little ſcraped horſe-radiſh, a pint of gravy, and the ſame of red wine; ſtew them gently half an hour, then add a little good melted butter, two ſpoonsfull of walnut-catchup, a little lemon juice, and ſalt to your taſte, give them juſt a boil; diſh them up, and garniſh with ſcraped horſe-radiſh. Carp is ſtewed the ſame way. Remember to put the blood into them both.

To fry SOLES.

SKIN them, cut off the fins, waſh and dry them with a cloth, rub them with yolk of egg, and ſtrew bread crumbs over them, dredge with flour, and fry them with ſweet dripping, let the pan be hot before you put them in, then let them fry till they are brown, (be careful not to burn them) lay them on a little clean ſtraw before the fire to drain, garniſh with criſp parſley and ſend them up with ſhrimp ſauce.

To fry SMELTS.

TAKE the guts out at the gills with a ſkewer, wipe them with a clean dry cloth, put ſix or ſeven on one ſkewer, rub them with the yolk of egg, ſtrew over them bread crumbs and dredge them; have ready a pan with ſweet dripping made very hot, put them in and fry them a light brown, then take them out and lay them before the fire on clean ſtraw to drain; ſerve them up with good melted butter. Fry gudgeons the ſame way.

To broil COD-FISH.

TAKE a cod twelve or fourteen pounds weight, take off the head and ſhoulders, then cut it in ſlices an inch and a half thick, rub them over with yolk of egg, ſtrew them with bread crumbs, put them into a dripping-pan, and place them before a briſk fire, baſte them, and when brown, turn them and do the other ſide the ſame; half an hour will broil them; garniſh with ſcraped horſe-radiſh and pickles, and ſerve them up with cockle or anchovy ſauce.

To dreſs a COD'S HEAD.

TAKE out the gills and the ſounds from the back bone, clip off the fins, take the eyes out and clean it well with cold water and a cloth, rub it with a little ſalt, put a little in the eyes, lay it with the back upwards upon a board, let it ſtay all night, put it into a pail of hard water an hour or two before you want it, then waſh it well, put it into cold ſpring water, put in a handfull of ſalt and three ſpoonsfull of alegar, ſet it on a ſlow fire, let it boil twenty

twenty minutes, but if large half an hour; take it out very carefully and ſet it over the kettle a few minutes to drain; diſh it up with a cloth over the fiſh plate, ſpread the ſounds on the back, and garniſh with ſcraped horſe-radiſh, lemon, and pickle; ſerve it up with either cockle, oyſter, or lobſter ſauce.

To boil HADDOCKS.

TAKE out the gills, clean them well, make a pudding for the bellies, the ſame as for pike, ſkewer them round, pin them up in a cloth, put them into the pan with cold water the bellies upwards, ſet them on a ſlow fire, if large they will take twenty minutes, if ſmall fifteen from the time they begin to boil; garniſh with ſcraped horſe-radiſh and pickles; ſerve up with cockle or anchovy ſauce.

To broil HADDOCKS.

CLEAN them as for boiling, and put a pudding in their bellies, lay them in a dripping-pan and rub them with yolk of egg, ſtrew over them bread crumbs, dredge them with flour, then ſet them before a briſk fire, baſte them and make them a good brown on both ſides; garniſh and ſerve them up as the boiled.

To dry HADDOCKS.

TAKE haddocks two or three pounds weight, take out the gills and eyes, gut them and rub them with a dry cloth, ſo as to take all the blood from the back bone, rub them with a little ſalt, fill the eyes with ſalt, lay them on a board and let them ſtay all night, then hang them up in a dry place where they can get the open air, let them hang

hang three or four days, (as it ſuits you) ſkin them, cut off their heads and fins, then lay them in a dripping-pan, rub them with yolk of egg, ſtrew over them bread crumbs and ſet them before the fire, baſte them and let them ſtand till brown on both ſides; garniſh with ſcraped horſe radiſh, ſerve them up with egg ſauce. You may do cod-fiſh the ſame way.

To fry Oysters.

TAKE the largeſt and fineſt oyſters you can get, open them, and waſh them clean in their own liquor, drain them, ſtrain the liquor and make it into a batter with two eggs beaten well, two table ſpoonsfull of fine flour, and a little grated nutmeg; dip the oyſters in this, and fry them with butter, they muſt be done quick and made a good brown, lay them in a tin oven on paper and keep them hot; they may be laid round a made diſh, or placed for a little ſide diſh; you may garniſh them with any thing you pleaſe.

To butter a Lobster

TAKE a lobſter, pick the meat clean out, and pull it fine with your fingers, ſeaſon it with mace, nutmeg, chyan, anchovy, a lump of butter, and two ſpoonsfull of good cream, then put it into a ſauce-pan, and ſet it on the fire till the butter is melted; take the back ſhell and ſplit it in two, take a few bread crumbs, ſeaſoned as you did the lobſter, put a few at the bottom of the ſhells, then put in the meat and a few crumbs over it, make them a nice brown before the fire, and ſo ſerve them up. Do crabs the ſame way.

CHAP.

CHAP. II.

Of Soups.

To make Mock Turtle Soup.

TAKE two beaſt heels, and two palates boiled tender, cut them into thin ſlices and put them into two quarts of good veal or mutton broth, all the fat taken from it, ſeaſon with chyan, a tea ſpoonfull of ſalt, a little nutmeg, three large onions, ſome lemon peel, ſweet herbs, ſweet baſil, ſix anchovies, twelve large oyſters with their liquor, chop them fine, and put them all together into a ſtew-pan, with half a pint of madeira wine, cover it cloſe and let it ſtew nearly an hour; when you are going to ſerve it ſqueeze in the juice of a large lemon, add force meat balls and eggs.

To make Hare Soup.

TAKE an old hare, caſe it, ſteep it well, changing the water till all the blood be got out, cut it in pieces, ſeaſon it well with chyan and ſalt, put it into a ſtew-pan with a ſmall knuckle of veal well chopped, and half a pound of lean bacon, half a dozen large onions, two heads of celery, a ſmall bunch of pot-marjoram, a few cloves and three quarts of ſoft water; ſtew it gently till the goodneſs is out, ſtrain it, ſqueezing the meat well. All ſoups are the beſt made over night as the fat may be taken off beſt when cold.

To make French Soup.

CUT three pounds of lean beef into thin ſlices, three ſlices

ſlices of ham or lean bacon, three turnips cut in ſlices, three carrots, ſix large onions ſliced, and four or five heads of celery, a ſmall bunch of thyme, one of pot-marjoram, and one of chervil if you can get it, ſome cloves and whole pepper, and put them into the ſtew-pan; lay a layer of meat and a layer of the other ingredients, cover it cloſe that no ſteam can get out, ſet it on a trivet, a little from the fire, let it ſtand an hour, then pour out all the gravy you can get; put in five pints of boiling ſoft water, ſtew it till all the goodneſs is out, then ſtrain it through a hair ſieve, when cold pour it as clear as you can from the bottom, put to it your gravy, that you firſt poured off, give it a boil with a little chyan and ſalt to your taſte.

To make Gravy Soup.

TAKE a ſtamp of beef, break the bone put it into a ſtew-pan or a kettle well tinned, add to it five or ſix quarts of ſoft water, ſix large onions, two heads of celery, one carrot, one turnip, ſome white pepper corns, a few cloves and a little ſalt, ſet it on a ſlow fire, cover it up cloſe and ſtew it gently till all the goodneſs is out, then ſtrain it into an earthen pot, when cold take off the fat, and take the clear part of the gravy for ſoup, as the bottom will make gravy ſauce; ſerve it up with dry toaſt; you may put vermicelli or vegetables in the tureen.

To make Pease Soup *in Winter.*

TAKE a piece of lean beef or good roaſt beef bones, put them into a tin kettle with a quart of blue peaſe, twelve onions, three heads of celery, a bunch of green thyme,

one

one of pot-marjoram, ſome pepper corns, a little lean bacon (or if no bacon, three or four anchovies will do) put to them four quarts of ſoft water, ſtew it gently five or ſix hours, then ſtrain it through a hair ſieve, rub the peaſe through the ſieve ſo as to make it a proper thickneſs, taking care not to make it too thick; let it ſtand all night, then take off the fat, put the ſoup in a ſtew-pan, with three or four ounces of butter, three ſpoonsfuil of flour and water, chyan pepper, four or five lumps of loaf ſugar, and a little dried mint rubbed fine, boil all together a quarter of an hour, ſerve it up with dried toaſt; put boiled celery in the tureen.

To make Pease Soup *in Lent.*

TAKE a quart of peaſe, put them into a pot with a gallon of water, two or three large onions, half a dozen anchovies, a little whole pepper and ſalt; boil all together whilſt your ſoup be thick, drain it into a ſtew-pan through a cullender, and put to it ſix ounces of butter worked in flour, to thicken it, alſo a little boiled celery, ſtewed ſpinage, criſped bread, and a little dried mint rubbed to powder; ſo ſerve it up.

To make Green Pease Soup.

TAKE the knuckle of a ſhoulder of veal, or the crag end of a neck, half a pound of lean bacon, put theſe into a ſtew-pan with three quarts of ſoft water, a bunch of ſweet marjoram, one of thyme, and one of mint, ſix large onions, a quart of old green peaſe, twelve cloves and a few white pepper corns, ſtew theſe gently till you think all the goodneſs is out; then ſtrain them ſqueezing them

well, when cold take off the fat, then put the ſoup into a ſtew-pan, have ready three large cucumbers, take out the ſeeds and cut them in ſmall ſquare pieces, lay them on a hair ſieve with a little ſalt to drain, then put them into ſweet butter made hot and fry them; take them out and lay them on the ſieve again to drain; boil a goſs lettuce in hard water, ſqueeze, chop, and fry it as the cucumber, have ready boiled half a pint of the youngeſt green peaſe you can get, put all theſe into the ſtew-pan to your ſoup, and add two ſpoonsfull of flour and water, three ounces of freſh butter, ſet it on a ſlow fire, keep ſtirring it till it boils, then pour it into the tureen, and ſend it up with toaſted bread; this only fills a ſmall tureen. Green it with the juice of ſpinage, if you like it.

To make Lobster Soup.

TAKE a crag of veal, and a piece of a neck of mutton, put to them three quarts of water, ſix onions, ſix anchovies, ſome white pepper corns, five or ſix blades of mace, and a ſmall bunch of ſweet herbs, ſtew them all together till the goodneſs is out, then ſtrain it, and when cold take off the fat; put the ſoup into a ſtew-pan, take the body and claws of a large lobſter, (leaving out the tail) chop the meat very fine, put it in the ſoup with a lump of butter, a pint of good cream, chyan pepper and ſalt to your taſte, add three ſpoonsfull of thick flour and water, beat the coral or berries in a marble mortar, put a little gravy or cream to your coral, ſqueeze as much into the ſoup through a cloth as will give it a red tinge, then ſet it on a ſlow fire or ſtove, ſtir it till it boils, let it boil five minutes, ſerve it up

up with dry toaſt, mind not to have it ready till you want to ſend it up. Crayfiſh ſoup may be made the ſame way.

To make WHITE SOUP.

TAKE a crag, or a ſmall knuckle of veal, half a pound of lean bacon, a pound of lean mutton, three quarts of ſoft water, four large onions, three heads of celery, one turnip, a ſmall bunch of ſweet herbs, five or ſix blades of mace, ſome white pepper corns, ſtew theſe till the goodneſs is out; then ſtrain it through a hair ſieve, when cold take off the fat, put the ſoup into a ſtew-pan with three ounces of butter, ſome chyan, four ſpoonsfull of thick flour and water, a little ſalt, and as much good cream as will make it white, ſtir it till it boils, let it boil five minutes; take care to let your ſoup be the thickneſs of good cream, ſerve it up with a plate of dry toaſt.

To make ONION SOUP.

TAKE a crag of veal, ſome lean mutton, eight large onions, one turnip, a ſmall bunch of ſweet herbs, a ſmall bunch of chervil, ſome white pepper corns, a few cloves, two anchovies, and a little ſalt; put to them three quarts of ſoft water, ſtew it gently; when the onions and turnips are ſoft take them out, and rub them through a hair ſieve, then let the reſt ſtew till all the goodneſs is out, ſtrain it through a hair ſieve, take off the fat, put your ſoup into a ſtew-pan, put in the onions you rubbed through the ſieve, and two ounces of butter, two ſpoonsfull of thick flour and water, a pint of good cream, and a

little chyan pepper, ſet it on a ſtove, ſtir it till it boils, and let it boil five minutes; ſerve it up with dry toaſt. Carrot ſoup is made the ſame way.

To make Soup Meagre.

TAKE half a pound of freſh butter, put it into a ſtew-pan, take two goſs lettuces or endive, a large handfull of green beet, ſhred them very fine, take three heads of celery, a little chervil, and pot-marjoram, put theſe into your butter with ſix anchovies boned and chopped, ſtew them gently an hour; have ready three pints of boiling water and put it in, and two ſpoonsfull of thick flour and water, with chyan and ſalt to your taſte; boil it five minutes, then ſerve it.

To make Portable Soup.

CUT in ſmall pieces fifteen pounds of veal, about thirty pounds of lean beef, and three pounds of ham, butter the pan very well at the bottom, lay in the meat and bones with eight anchovies, and a quarter of an ounce of mace; cut off the green leaves of five or ſix heads of celery, waſh them clean, cut them ſmall and put them in, with three large carrots cut thin; cover the pan quite cloſe, put it over a very moderate fire, and when you find the gravy begins to draw, keep taking it out, till you have got it all; then cover the meat with water, ſet it on the fire again, and let it boil four hours ſlowly, then ſtrain it through a hair ſieve into a clean pan, add to it the gravy you drew out firſt, and let it ſimmer eight or ten hours, (it ſhould ſimmer till like glue) you muſt be very

careful

careful to ſkim off the fat as it riſes; alſo that it does not burn to the pan, ſeaſon it with chyan, and pour it into earthen diſhes about a quarter of an inch deep, let it ſtand a day or two in a dry cool place, cut it out in ſmall round cakes, about the ſize of a crown piece, when dry put them into a tin box with writing paper between one of theſe cakes, to half a pint of boiling water and a little ſalt, makes a good baſon of ſoup. This gravy ſhould be made in froſty weather.

To make STEW *of* OX CHEEK.

TAKE an ox cheek when freſh killed, take out the teeth and looſe bones, rub it with a little ſalt, put it into ſoft water juſt warm, let it lay three or four hours, then put it into cold water, let it ſtand all night, waſh it clean and drain it well, ſeaſon it with ground pepper and ſalt, put it into a kettle well tinned, put to it five quarts of ſoft water, before it boils you muſt take care to ſkim it well, then put in ſix large onions, a ſmall bunch of ſweet herbs, ſtew it gently five or ſix hours, take out the herbs and let it ſtand all night, then take off all the fat, put in celery, carrots, and turnips, cut in pieces, alſo chyan pepper, and ſalt to your taſte; ſtew it two hours more, ſend up altogether in a tureen, and dry toaſt on a plate. Make ſtew of tongue roots the ſame way.

To make STEW *of a* SHANK *of* BEEF.

TAKE a ſhank of beef ſeven or eight pounds weight, break the bone well, put it into a kettle well tinned, put to it ſix quarts of ſoft water, ſeaſon it with pepper and ſalt, ſkim it when it boils, ſtew it five or ſix hours let it ſtand

all

all night, then take off the fat, and put in celery, carrots, turnips, chyan, and ſalt, ſtew it two hours more, then ſend it up as the other ſtew.

To ſtew a KNUCKLE *of* VEAL.

BREAK the bone well, put it into a tin kettle, adding three quarts of water and one large onion, take four or five blades of mace, and ſome white pepper corns, tye the ſeaſoning in a bag made of gauze or muſlin, then put it in with a quarter of a pound of rice, one head of celery, and a little ſalt, ſtew them gently till the veal leaves the bone; then take out the bones and ſeaſoning, and ſend up the ſtew in a tureen with a plate of dry toaſt.

To make SOUP *and* BOUILLE.

TAKE a ſlice of a chine, or briſket of beef, two or three inches thick, cut it in ſquare pieces, ſeaſon it with chyan, ſalt and beaten mace, take a bunch of young onions, one of pot-marjoram, and of thyme, put all into a ſtew-pan with two quarts of water, ſtew it till the beef is tender, ſkim the fat off, put in a pint of green peaſe not very old, a goſs lettuce fried in butter and drained in a hair ſieve, put in an ounce of butter, a ſpoonfull of flour and water, ſtew it till the peaſe are enough, take out the bunches of herbs, and ſend up all the remainder in a tureen or ſoup diſh.

To make COCK-A-LEEK.

TAKE a full grown fowl, two or three pounds of the knuckle of a ſhoulder of veal, put them to three quarts of ſoft water, take a little mace, white pepper and cinnamon, put

put them into a bag and ſtew all together in a tin ſauce-pan two hours, ſkim it well, then take the whites of ten large leeks, ſlice and put them in with a little chyan and ſalt, ſtew it gently an hour and a half more, take out the bones and ſeaſoning, and ſerve up the reſt in a tureen with dry toaſt: you may add an ounce of pearl barley if liked, remembering to ſkim the fowl from it before you put it into the ſtew.

CHAP. III.

Of Boiling, Roasting, &c.

To roaſt a Surloin *of* Beef.

PAPER it on the outſide when you put it down, mind your fire be as long as your beef, do not roaſt it too quick at the firſt, baſte your paper well at the firſt to keep it from burning, then do not baſte your meat any more; both beef and mutton are better without baſting; if the beef be large and fat it will take three hours, if ſmall two hours and a half, and ſo on according to the ſize; mind not to leave too much fat in the inſide, if you like to have the inſide frenched, do it thus: have ready ſome brown gravy, four ſhalots, one clove of garlic, a little lemon peel, chop theſe very fine, add a little beaten mace, and two anchovies chopped; when your beef is enough take out the inſide without any fat, cut it in ſmall pieces, as thin as you can, put it into a ſtew-pan with the gravy that came from it, a little brown gravy and the

the other ingredients, with two ſpoonsfull of white wine vinegar; ſeaſon pretty well with chyan and ſalt, juſt give it a boil, pour it into your diſh, and draw your beef upon it; garniſh with ſcraped horſe-radiſh, and pickles. Take care your diſh is hot.

To ſtew a Rump *of* Beef.

TAKE a ſmall rump of beef cut with as little bone as poſſible, ſtrew over it chyan, beaten mace, and ſalt; paper it very well, and roaſt it an hour and a quarter; have ready ſome good brown gravy, put it into a ſtew-pan, draw the beef, take off the paper, put it into the ſtew-pan with two or three ſhalots, two anchovies, a little lemon peel ſhred, a little ſcraped horſe-radiſh, and a pint of red wine; ſtew theſe gently till you think the beef is done through, turn it over once or twice, ſkim off all the fat, ſtew morels with it, add a ſpoonfull or two of walnut-catch-up, thicken your gravy a little, put in a little more red wine, chyan, and ſalt to your taſte, diſh up your beef in a deep diſh, juſt give your gravy a boil and pour it over; garniſh with ſcraped horſe-radiſh and pickles.

To dreſs Beef Steaks.

TAKE ſteaks of a rump of beef that has been ſome time kept, beat them a little, broil them upon a gridiron over a clear fire, keep turning them very quick, when they are nearly enough, ſtrew over them a little chyan, and ſalt, chop a ſhalot very fine, ſtrew it on a diſh, lay your ſteaks upon it, rub them with a little butter, ſend up oyſter ſauce, and pickles. Mutton chops may be done the ſame way.

To

To boil a ROUND *of* BEEF.

TAKE a round of beef, ſalt it well with common ſalt; let it lay ten days, turning it over and rubbing it with the brine every other day, then waſh it in ſoft water, tie it up as round as you can, and put it into cold ſoft water; boil it very gently, if it weighs thirty pounds, it will take three hours and a half; if you ſtuff it, do it thus; take half a pound of beef ſuet, ſome green beet, parſley, pot-marjoram, thyme, and leeks; chop all theſe very fine; put to them a handfull of ſtale bread crumbs, pepper and ſalt, mix theſe well together, make holes in your beef and put it in, tye it up in a cloth.

To boil a BRISKET *of* BEEF.

TAKE a thick piece of the briſket, ſalt it well with common ſalt, rub it with the brine every other day, and turn it over, let it lay a fortnight or three weeks, if you think it will be too ſalt, ſteep it all night in cold water; ſet it on to boil in cold water, keep it cloſe covered, and ſtew it gently four hours, but if it be very thick it will take more; mind to ſkim your pot well when it begins to boil, which muſt be carefully obſerved in all kinds of boiled meats; if you take out the bones and roll it like collared meat, it will look much handſomer particularly to eat cold.

To ſtew a BRISKET *of* BEEF.

TAKE a ſquare piece of the beſt ſide of a briſket, according to the ſize you would have your diſh, ſtrew over it a little common ſalt, let it lay a night or two, then

boil it in ſoft water very gently, till the bones and griſtles will come out, then ſcore it on the top ſide as you would do pork for roaſting, ſtrew on it whilſt hot, chyan, ſalt and beaten mace, let it ſtand half an hour, then put it, and as much brown gravy as will cover it into a ſtew-pan, ſtew it gently three quarters of an hour, ſkim off the fat, if any, and put in two ſpoonsfull of walnut-catchup, thicken it a little, have ready ſome onions boiled and cut in ſlices, celery, carrots, and turnips, cut in ſquares, boil them tender as you would for ſoup; diſh up the beef in a deep diſh, lay the vegetables round it, pour your gravy boiling hot over it, garniſh the edge of your diſh with boiled cabbage ſprouts, or any other greens.

To cure BEEF *for hanging.*

TO a piece of lean beef that weighs about twenty pounds, take two pounds of common ſalt, half a pound of coarſe ſugar, mix them together, rub this well into the beef, and lay it in an earthen pot, when it has laid two nights, beat two ounces of ſalt petre, ſtrew half of it on the beef, let it ſtand a night, then turn it over and ſtrew on the other half; let it lay a fortnight, turn and waſh it in the brine every other day, drain, and hang it, but not in too hot a place; in three weeks it will be fit for uſe; you may do any kind of ſmall tongues ſuch as ſheep &c in the pickle, firſt rubbing them well with ſalt.

To cure a LEG *of* MUTTON *for hanging.*

TO a leg of mutton that weighs about ten pounds, take a pound of common ſalt, and two ounces of coarſe ſugar,

ſugar, with an ounce of ſalt petre, mix theſe together, and rub them well in, turn and rub it every day for a fortnight, then wipe it dry and dredge it, wrap it up in cap paper and hang it up; in three weeks it will be fit to uſe; it is not good kept too long, this will take two hours boiling; put it in cold water when you ſet it on, this eats the beſt cold, or very good broiled with poached eggs and ſpinage; the mutton muſt be cut in the ſhape of a haunch of veniſon and ſalted when freſh killed.

To boil and roaſt MUTTON.

TAKE a leg of mutton, that has been kept about ten days, boil it in ſoft water, if the weather is froſty put it in when the water is cold, throw a little oatmeal in and take off the ſcum as it riſes, if it weighs about eight pounds, it will take two hours and a quarter boiling, if froſty two hours and a half. A neck of mutton of about ſix pounds, an hour and a quarter. A loin about the ſame. A leg of mutton will take nearly the ſame time roaſting as boiling, if large, paper it, having the paper well greaſed. A ſhoulder of mutton that weighs ſix pounds will take an hour and a quarter by a briſk fire; a neck or loin of about ſix pounds the ſame, obſerve to take the ſkin off the loin before you put it down to the fire; it will roaſt beſt without either dredging or baſting; you may ſtrew on a little ſalt if you like it.

To dreſs VEAL.

TAKE a fillet of veal, about eight pounds, make a ſtuffing for it, put it in between the fat and the lean part,

ſkewer it round, and tie it, put paper on the fat part, it will take two hours and a quarter roaſting, baſte it with butter or it will ſpoil and dredge it, do not roaſt it too quick at the firſt; if you like brown ſauce, do it thus, put a piece of lemon peel, and an onion ſliced into the dripping-pan when you put the veal down, half an hour before you draw the veal, put as much water as you want ſauce, into the dripping-pan, ſtir it well about, then ſtrain it, and put it into a ſauce-pan with a little butter, grated nutmeg and ſalt, as much flour and water as to make it a proper thickneſs, and colour it with browning, keep ſtirring it and boil it a minute. A ſhoulder of veal may be done the ſame way. A loin of veal about eight pounds will require two hours and a quarter. A breaſt of veal about ſix pounds will roaſt in about an hour and a half. A neck the ſame. To boil a fillet of veal; take a ſmall fillet, ſtuff and ſkewer it as for roaſting, tie it in a cloth, and put it in milk and ſoft water, when it boils if it weighs about five pounds it will take an hour and a half boiling, and ſo on in proportion, mind to drain it well before you diſh it up; you may pour over it white fricaſſee, celery or oyſter ſauce, garniſh with lemon; ſend up with it chap or ham with greens. A neck of veal that weighs ſix pounds, will take an hour and a half; cut off the crag end, ſerve it up as the fillet, or with egg ſauce.

To boil a Leg *of* Pork.

TAKE a leg of pork that has been ſalted a fortnight or three weeks, about eight pounds weight, put it into cold

cold ſoft water, and boil it three hours and a quarter, then take off the ſkin. All ſalt meats require gently boiling. It is common to ſend up peaſe pudding with boiled pork.

To roaſt a SHOULDER *of* PORK.

TAKE a ſhoulder of pork, ſalt it a little and ſcore it, chop ſome ſage and onions very fine, put a little between the ſhank and the ſkin, as it roaſts baſte it and dredge with a little ſage and onion, it will take the ſame time roaſting as boiling according to the ſize, ſend up apple ſauce with it: All roaſt pork eats better a little ſalted.

To dreſs TONGUES *out of pickle.*

TAKE beaſts tongues when freſh killed, take off the outſide of the roots, leave on all the fat part, wipe them with a dry cloth, ſalt them well with common ſalt, ſet them in a cool place, let them ſtay five or ſix days, then to every tongue, put an ounce of ſalt petre beaten very fine, juſt rub it on, then turn them over every other day in pickle; they are ready for uſe in a month, they will keep five or ſix weeks if the weather be cold; when you are going to uſe them ſteep them all night in water, ſet them on to boil in cold ſoft water, boil them gently, if large, three hours and a half, if ſmall, three hours; and ſo on accordingly; take off the outſide ſkin, diſh up and lay carrots round.

To roaſt a TONGUE.

TAKE a tongue when freſh killed, trim the roots neatly, leave on the fat part, rub it clean with a dry cloth, take half an ounce of ſalt petre beaten fine, and a handfull of common

common ſalt, rub them well in, let it lay two days, then turn it over and waſh it in the brine every day for a week or ten days, then boil it till the ſkin will come off, ſtick the upper part with cloves, and roaſt it three quarters of an hour; baſte it with butter, and dredge it with ſtale bread crumbs as it roaſts; diſh it up, pour ſome good brown gravy into the diſh, (mind your diſh is very hot) ſend up with it currant jelly diſſolved in red wine, or bread ſauce with red wine and ſugar in it.

To ſtew Ox Palates.

TAKE ox palates, clean them well, rub them with a little common ſalt, let them lay two or three days, ſteep them in milk and water, and alſo boil them in milk and water till they are quite tender, whilſt hot, ſeaſon them with chyan, beaten mace and ſalt, ſtew them in a little good gravy with morels, a ſpoonfull of walnut-catchup, a little lemon pickle, a ſpoonfull of white wine, two or three ſpoonsfull of good cream, a little melted butter, flour and water to make it a proper thickneſs, ſtew all together; then diſh them up, put hard eggs in the diſh and garniſh with lemon.

To roaſt Lamb.

A fat quarter of lamb that weighs about ſeven pounds, will take an hour and a half roaſting, baſte it with butter and dredge it a little, have ready ſome chopped parſley, and juſt before you draw, ſtrew it on. A loin of lamb that weighs three pounds, will take an hour, a neck or breaſt without the ſhoulders will take three quarters of an hour; lamb requires a briſk fire.

To

To dreſs a LAMB'S HEAD *and* PURTENANCE.

TAKE a lamb's head and purtenance when freſh killed, waſh them well with water juſt aired, put them into cold ſoft water to ſteep, let them ſteep all night if you can, cut the liver into four or five ſlices before you ſteep it, boil the heart, lights, and tongue an hour, when cold mince them, but not ſo ſmall as you would do veal; then put them into a ſtew-pan with a little of the liquor they were boiled in, put in a little lemon peel ſhred fine, a little beaten mace, a little nutmeg, chyan, ſalt, anchovy chopped, two ſpoonsfull of walnut-catchup, two ſpoonsfull of white wine, and the juice of half a lemon, boil them five minutes, add four or five ſpoonsfull of good melted butter, boil the head an hour in milk and water; ſeaſon the ſlices of liver with ſage, pepper and ſalt, fry them with ſlices of bacon the ſame ſize, make ſmall cakes of the brains, and fry them; when you diſh up, lay the mince meat on the diſh firſt, drain the head well and lay it in the middle, lay the ſlices of liver, bacon, and brain cakes round it, garniſh your diſh edge with boiled ſpinage ſqueezed and cut in quarters, ſerve it up with coddled gooſeberries or ſorrel ſauce; make the brain cakes thus; take the brains and waſh them clean, drain the water well from them, chop them a little, put them into a baſon and beat them with an egg, ſeaſon them a little with lemon peel, and pot-marjoram ſhred, a little grated nutmeg, chyan, ſalt and a little lemon juice; put in ſtale bread crumbs, ſo as to make them the thickneſs of fritters, beat them well together, and fry them a pale brown.

To

To dreſs a CALF'S PLUCK.

TAKE a calf's pluck, when freſh killed, waſh it in water juſt aired, put it in cold water, ſteep it three or four hours, cut off a piece of the liver, boil the reſt with the lights an hour, take them out, when cold mince them and put them into a ſtew-pan, with a little of the liquor they were boiled in, put in a ſmall onion ſhred fine, a little lemon peel ſhred fine, an anchovy chopped, ſome chyan, ſalt, two ſpoonsfull of walnut-catchup, three ſpoonsfull of vinegar, four or five ſpoonsfull of good melted butter, mix theſe well together, boil them five minutes then ſtuff the heart and roaſt it, cut the piece of liver in ſlices, ſeaſon it with ſage, pepper and ſalt, fry it in butter with ſome ſmall ſlices of bacon, when you diſh up, lay the mince meat on the diſh firſt, the heart in the middle, and the liver and bacon round it; garniſh with criſped parſley, ſend up greens with it.

To dreſs a LEG *of* LAMB *with the* LOIN.

TAKE the hind quarter of lamb, cut off the loin, trim it, cut it in neat ſteaks, ſeaſon them with beaten mace, nutmeg, chyan and ſalt, fry them in butter a pale brown, they will take half an hour, make a little brown gravy in the pan, boil the leg in milk and water, if it is fat lamb it will take an hour and a quarter; when you diſh it lay the ſteaks round the diſh, pour your gravy over them, lay the leg in the middle, (mind to drain it well) garniſh with criſped parſley, ſend up with it coddled gooſeberries and ſpinage.

To dreſs PIG'S FEET *and* EARS.

TAKE pig's feet and ears, ſalt them well with common ſalt, they will not be fit for uſe for ten or eleven days; then boil them in ſoft water, until they are quite tender, when the ears are cold, cut them in large ſlips, (the length way of the ear) fry them in butter till they are a nice brown, drain them on a hair ſieve; have ready a ſtrong brown gravy, put them into a ſtew-pan, ſtew them half an hour, then put to them a large tea ſpoonfull of muſtard, and two of good ſharp vinegar, two of walnut-catchup, a little chyan, four ſpoonsfull of melted butter and a little ſalt, ſtew them five minutes; cut the feet and broil them with bread crumbs; put the ears in the middle of your diſh and the feet round them, garniſh with what you pleaſe. If they be long in the pickle before they are uſed, ſteep them a night in water.

A FRICANDO.

A ſmall fillet of veal larded very thick with bacon, ſprinkled with beaten mace and ſalt, ſtew it in the oven till tender, and a fine brown, take the fat off the gravy, thicken it a little and let it be a good brown, pour it over the veal, put morels and hard eggs into the diſh; ſtewed ſorrel is a very handſome garniſh round the diſh.

To dreſs LAMB'S EARS.

TAKE lamb's ears cut off as large as you can, ſcald them and take off the hair clean, then take a pair of ſciſſars and ſnip them round the edge, about half an inch deep, ſtew them in milk and water till tender, then have

ready ſome fricaſſee ſauce, as for any other fricaſſee, pour it over them when upon the diſh, drop into your diſh eggs boiled hard, and pickled muſhrooms; garniſh with lemon.

To make Mock Turtle.

TAKE a calf's head with the ſkin on, take off all the hair clean, ſplit it and clean it well, ſteep it a night in ſoft water, put it in a cloth and boil it gently one hour in milk and water, when cold cut it into pieces an inch thick, two broad, and four long, ſeaſon it with beaten mace ſalt and chyan, put it into a ſtew-pan (well tinned) with a quart of ſtrong veal gravy, ſix anchovies taken from the bone and chopped, a ſprig of ſweet-marjoram and one of thyme, let it ſtew gentle an hour, keeping it cloſe covered, then take out the herbs and ſkim off the fat, add a pint of madeira a little ſhred lemon-peel, grated nutmeg, two ſcore of oyſters with their liquor, the black beard taken off, the juice of three lemons a little more chyan if required, but do not make it too ſalt, and two ſpoonsfull of thick flour and water, ſtew it an hour and a half, juſt before you diſh it up, add four ſpoonsfull of good melted butter, have ready the yolks of twelve eggs boiled hard and force-meat balls fried brown; pour it into a deep diſh, drop in your eggs and balls, garniſh with lemon and pickled muſhrooms, ſo ſend it up.

To make Sausages.

TAKE pork the fineſt lean part you can get, ſcrape it with a ſharp knife, then weigh it, to half a pound of lean,

put

put a pound of ſolid fat pork, chop theſe with a ſharp chopping knife, pick out all the ſtrings, then chop it again, till you think it is as fine as poſſible, then put a quarter of a pound of beef ſuet, three eggs, chyan pepper and ſalt, a little grated nutmeg, and ſage ſhred fine to your taſte; mix theſe well together, and put it down into an earthen pot, keep it from air, as you want to uſe it, put it into your ſkins, mix a few bread crumbs with it if you uſe it out of the ſkins; make it into cakes or balls or what ſhapes you pleaſe, beat the yolk of an egg, and do it over them with a feather, dredge them with flour, and fry them a pale brown in butter.

To make CURRY POWDER.

TAKE an ounce of the beſt turmerick beaten and ſifted very fine, fourteen bay-leaves beaten and ſifted, one large nutmeg, a quarter of an ounce of mace, as much chyan as will lay upon a ſhilling, mix theſe well together, put them into a dry wide mouth'd bottle, and keep them in a dry place.

To make a CURRY.

TAKE a chicken or rabbit, cut it into ſmall pieces as you would to fricaſſee it, take as much powder, as will lay on a ſhilling, rub it well with a little ſalt, fry it in butter a nice brown, drain it in a hair ſieve, then ſtew it with a little gravy gently half an hour, take a ſmall tea-cup full of cream, a tea-ſpoonfull of flour, one of curry powder, mix it well with the cream, put it into a ſtew-pan with a ſpoonfull of melted butter, chyan and ſalt to

your taſte, let it boil, add more powder as you would have it coloured, diſh it up, garniſh your diſh with creed rice. You may do veal the ſame way. Do onions as thus; take middle ſized onions, peel them, and tie them up ſeperately in fine cloths, boil them in milk and water till ſoft, take them out of the cloths, lay them on a diſh, pour on them curry ſauce as before directed, but do not uſe rice, portugal onions you may do the ſame, but when laid on the diſh cut them into quarters. To make curry paſte, take the yolk of an egg boiled very hard, and a lump of freſh butter the ſame ſize, beat it in a ſmall mortar, mix it up with curry powder to a paſte, make it up into balls the ſize of a nut, lay them on a ſaucer, and cover them with a piece of writing paper, ſet them into an oven, to be made hot, but not to burn them, ſo ſend them to table; theſe are to be ſent on a diſh by themſelves, for thoſe who like them to add to their ſauce.

To dreſs VEAL *White.*

CUT thin ſlices off a leg of veal as you would for ſcotch ſcollops, beat them a little, ſeaſon them with beaten mace, nutmeg, lemon-peel ſhred, chyan, and ſalt, put a lump of butter into a ſtew-pan make it hot, but do not brown it, lay your veal in, ſtew it five minutes, turn it over and ſtew it three or four more, put to it a little good white gravy, two ſpoonsfull of white and one of walnut-catchup, two ſpoonsfull of white wine, a little lemon juice, a little grated nutmeg, one gill of cream, as much flour and water as will make it a proper thickneſs, two ſpoonsfull of good melted butter, and ſalt

to

to your taſte; then boil it two minutes, diſh it up, put pickled muſhrooms in the diſh, garniſh with ſlices of lemon; you may add force-meat balls if you pleaſe.

To dreſs VEAL STEAKS.

TAKE the beſt end of a neck of veal, cut it into ſteaks, chop off the end of the bones, flatten them with a cleaver, ſeaſon them with nutmeg, mace, chyan, lemon-peel, and ſalt; rub the ſteaks with the yolk of egg, ſtrew over them bread crumbs a little pot-marjoram ſhred fine, put them into a dripping-pan, ſet them before a briſk fire, baſte them and make them a light brown, on both ſides, half an hour will do them; make the gravy of the trimmings of the veal, a little ſoft water, an onion, white pepper corns, five or ſix cloves, anchovy, a bay-leaf or lemon-peel, ſtew the goodneſs out, then ſtrain it, take out the lemon-peel and ſhred it fine, put it into the gravy, with nutmeg, chyan, a ſpoonfull or two of white-catchup, the ſame of walnut, the ſame of white wine, a little lemon pickle, a lump of butter, flour and water to make it a proper thickneſs, boil all together, lay the ſteaks on the diſh, add pickled muſhrooms, hard eggs and morels, pour your gravy over them; garniſh with ſliced lemon, and pickles; let the morels be ſtewed in the gravy when you make it.

To dreſs VEAL *another Way.*

TAKE a ſlice off a leg of veal an inch thick, cut it into round or ſquare pieces the ſize of the veal ſteaks, lard them well with fat bacon on both ſides, ſeaſon them as

as the ſteaks, fry them in butter a light brown, make gravy of the trimmings the ſame as the ſteaks, put them into the ſtew-pan with the gravy, ſtew them ten minutes, thicken it the ſame as the other, diſh it up, and garniſh with lemon and pickles as the other.

To make Scotch Collops.

TAKE a piece of a leg of veal, cut it into ſlices the ſize of a crown piece, beat them a little, rub them with the yolk of egg on both ſides, ſeaſon them with beaten mace, nutmeg, chyan, and ſalt, have ſome butter in a frying-pan, let it be very hot, fry them quick, make them a good brown but do not burn them, lay them into a deep pot one upon another, cover them cloſe down, let them ſtand an hour or two, have ready ſome good brown gravy, put it into a ſtew-pan with your collops, add a little lemon-peel ſhred fine, grated nutmeg, two ſpoonsfull of walnut-catchup, two of red wine, the ſame of white, two ſpoonsfull of good ale, a little lemon pickle, ſome good melted butter, make it a proper thickneſs with flour and water, ſtew all together eight minutes; diſh it up, and put in the diſh with it force-meat balls, hard eggs, morels, and bits of broiled bacon, garniſh with ſliced lemon and pickles.

To dreſs Lamb Steaks.

TAKE a loin of lamb, take off the kidney and fat whole, cut your lamb into ſteaks an inch thick, trim them neatly, flatten them with your cleaver, ſeaſon them with beaten mace, nutmeg, chyan, and ſalt, fry them in but-

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ter a good brown, make gravy of the trimmings in ſoft water, with a bunch of young onions, a piece of lemon-peel, two anchovies, ſome white pepper corns, and ſix cloves, ſtew them till the goodneſs is all out, ſtrain it through a hair ſieve, wipe your frying-pan, put the gravy into it, ſhred the lemon-peel that was ſtewed in the gravy, put it in with ſome grated nutmeg, two ſpoonsfull of walnut-catchup, the ſame of white, three or four ſpoonsfull of good melted butter, and the juice of half a lemon, chyan, and ſalt to your taſte, boil all together one minute, lay the ſteaks on a diſh, pour the ſauce over them; garniſh with criſped parſley and ſliced lemon. Remember to cut the kidney into ſlices and fry them with the ſteaks. You may dreſs mutton the ſame way.

To haſh MUTTON.

TAKE a leg of mutton, that has been roaſted, cut it into thin ſlices, but not much fat, break the bone, make ſome gravy with whole pepper and onion, ſtrain it, and take off the fat, put it into a ſtew-pan with your mutton, chop the onion that was boiled, put it in with an anchovy chopped, two ſpoonsfull of walnut-catchup, the ſame of muſhroom, a little chyan, and ſalt to your taſte, three ſpoonsfull of good melted butter, a little flour and water to thicken it, do not make it too thick, juſt give all a boil together; diſh it up laying toaſted bread round the diſh, garniſh with green pickles, you may add the gravy that was left when the leg was roaſted.

To mince VEAL.

TAKE veal that has been roaſted or boiled, mince it, make

make a little gravy of the bones, or meat, with onion, anchovy, a few white pepper corns, four or five cloves, a little lemon-peel, boil them, then ſtrain it, chop the lemon-peel, and put it into the gravy with the veal, a little nutmeg, beaten mace, chyan, and ſalt, a ſpoonfull or two of white-catchup, a lump of butter, a ſpoonfull of flour and water and a little lemon juice, boil all together two minutes, lay toaſted bread round your diſh, put the veal in the middle, garniſh with ſliced lemon.

To make Scollup Shells *of* Veal.

TAKE veal that has been roaſted or boiled, and mince it ſmall, put it into a ſauce-pan with ſome ſhred lemon-peel, beaten mace, chyan, ſalt, two anchovies, a lump of butter, two or three ſpoonsfull of thick cream, have ready ſome ſtale bread crumbs, ſeaſon them with a little nutmeg, and ſalt; ſpread ſome of them at the bottom of the ſhells, hot the veal, fill the ſhells, but not too full, cover it with the bread crumbs, baſte it with butter and brown it before the fire. You may do cold turkey, chicken or partridge the ſame way.

To haſh Veal.

TAKE a fillet of veal that has been roaſted, cut it into thin ſlices, ſeaſon it with nutmeg, chyan, and ſalt; put a little ſmall gravy into a ſtew-pan, then take a ſmall onion, a little lemon-peel, an anchovy or two, four or five pickled muſhrooms, chop them all together very ſmall, put them into your gravy, juſt give it a boil, then put

put in the veal, and two ſpoonsfull of walnut-catchup, one of muſhroom, one of white-catchup, one of good ale, a little lemon pickle, three ſpoonsfull of good melted butter, chyan and ſalt, to your taſte; make it a proper thickneſs with flour and water, it muſt not be too thick, boil all together two minutes, diſh it up, lay round dry toaſt and garniſh with pickles.

To haſh BEEF.

TAKE beef that has been roaſted, or boiled if not ſalt, cut it into thin ſlices have ready ſome brown gravy in a ſtew-pan, with an onion and an anchovy chopped fine, give the gravy a boil, put in your beef with ſome walnut and muſhroom-catchup, and a little melted butter, boil all together two minutes; you may put in the gravy that came from the beef when firſt dreſſed, diſh it up and garniſh with pickles.

A HARRICO *of* MUTTON.

TAKE a loin or neck of mutton cut it into ſteaks, take off moſt of the fat, ſeaſon them with mace, nutmeg, pepper and ſalt, and a little chyan, fry them half enough, put them into a ſtew-pan, make as ſtrong a gravy as you can, and put to them a ſpoonfull of walnut, and of muſhroom-catchup, thicken with flour and water; give them a boil, when you think they are hot through, put in a little turnip, onion, celery and carrots cut into dice; let them be firſt boiled by themſelves, put them in juſt before you diſh up with two or three ſpoonsfull of melted butter; garniſh with red cabbage.

To make BEEF OLIVES.

CUT ſlices off a rump of beef, ſix inches long and half an inch thick, beat them a little, rub them over with the yolk of egg, ſeaſon them with pepper, ſalt and beaten mace, take the crumbs of a penny loaf, two ounces of marrow ſliced fine, a little parſley, and lemon-peel chopped fine, ſtrew it over your ſteaks, and roll them up, ſet them before the fire to brown, then put them into a ſtew-pan with ſome good gravy, a little walnut or muſhroom-catchup, the ſame of lemon pickle, thicken with flour and butter, lay round them force-meat balls, muſhrooms, or yolks of eggs, boiled hard.

To pot VEAL.

PUT your veal into a deep pot with bay-leaves, ſeaſon with white pepper, mace, and ſalt, cover it with ſuet and bake it, when it is tender, take it out from the fat, and beat it fine, then ſeaſon with mace and chyan to your taſte, put in a little clarified butter, beat it again till ſmooth, then pot it and cover it with butter, and it is fit for uſe.

To ſtew a BREAST *of* VEAL *brown.*

TAKE a breaſt of veal, cut the ends off, roaſt the middle part enough, let it be a nice brown; then take the ends with ſome bits of beef and mutton, a bunch of ſweet herbs, onion, mace, cloves, pepper, ſalt, and anchovy, put them into a ſauce-pan with two quarts of water, make of them a good gravy, ſtrain it and put it into a ſtew-pan, with the veal and a little chyan, two

ſpoonsfull

ſpoonsfull of walnut, and one of white-catchup, three of ſtrong ale, and a little lemon juice, cover it cloſe and let it ſtew an hour, put in three or four ſpoonsfull of good melted butter; garniſh with force-meat balls, hard eggs and muſhrooms.

To ſtew a Breast *of* Veal *White.*

TAKE a breaſt of veal, take out the bones, cut off the bloody end, ſeaſon with mace, nutmeg, lemon-peel ſhred, chyan, and ſalt, ſpread force-meat over it very thin, roll it up tight, and bind it round, ſtew it in milk and water an hour, have ready ſome white gravy, take off the binding, leave the ſkewer in, to keep it faſt, put it into a ſtew-pan with a little lemon-peel, grated nutmeg, an anchovy chopped ſmall, ſtew it an hour and a quarter, keep turning it in the gravy, put in two ſpoonsfull of white-catchup, two or three of white wine, a little lemon pickle, as much good cream as will make it white, make it a proper thickneſs with flour and water, put in three ſpoonsfull of good melted butter, chyan, and ſalt, to your taſte, ſtew it ten minutes; you may diſh it up whole, or cut into three pieces, put into your diſh pickled muſhrooms, the bottom of artichokes, garniſh with lemon and rolls of bacon.

To dreſs a Calf's Head *plain.*

TAKE a calf's head when freſh killed, ſplit and clean it well, take care of the brains, waſh it in ſoft water juſt aired, then put it into cold ſoft water, let it ſtand three or four hours, or all night if you have time, wrap it in a

cloth and boil it in milk and ſoft water, if a large head it will take near two hours, tie the brains in a cloth with a few ſage leaves and a little parſley, an hour will boil them, take them out and chop the ſage and parſley well, and the brains a little, put them into a ſauce-pan, with a little good melted butter, and a little ſalt, make them hot, then take up half the head, ſcore it and do it over with the yolk of egg, ſeaſon it with a little pepper and ſalt, ſtrew over a few ſtale bread crumbs mixed with a little chopped parſley, ſet it before the fire till brown, baſte it, but do not let it burn, then diſh it up, lay the boiled and broiled both on a diſh, and garniſh with greens, ſkin the tongue and ſplit it, lay the brains on a diſh and the tongue upon them; it is common to ſend up greens and bacon with it.

To haſh a CALF'S HEAD.

PREPARE it as for boiling, and boil it in milk and ſoft water three quarters of an hour, when cold cut it into pieces about two inches ſquare, cut the tongue in long ſlices; chop the bones and put them into a ſauce-pan with a little lean meat if you have it, three or four onions, a few cloves, a few white pepper corns, two anchovies, half a dozen morels, a ſprig or two of pot-marjoram, a little chervil, as much ſoft water as will make a proper quantity of gravy, ſtew theſe gently till all the goodneſs is out; put your meat into a ſtew-pan and ſtrain your gravy to it, take out your morels and put into the ſtew-pan, put in a little ſhred lemon-peel, a little beaten mace, chyan and ſalt, ſtew it gently an hour, ſkim off the fat

fat, then add two ſpoonsfull of walnut-catchup, three of wine, two of good ale, a deſert ſpoonfull of lemon pickle, and three or four ſpoonsfull of melted butter, flour and water to make it a proper thickneſs and a little lemon juice, you may add oyſters with their liquor if you have them; then ſtew all together a quarter of an hour more, diſh it up, and put into your diſh hard eggs, force-meat balls as ſuits you, and ſmall bits of bacon broiled, lay the brain cakes round your diſh and garniſh with lemon: Make the brain cakes thus, waſh the brains and pick out all the ſkins, drain them well, then beat them with two whites and the yolk of one egg, ſeaſon with lemon-peel, grated nutmeg, chyan and ſalt, and the juice of lemon, mix them ſtiff with ſtale bread crumbs, fry them in freſh dripping a pale brown, let your dripping be very hot and drop them into it about the ſize of a crown piece but thicker, lay them on a hair ſieve to drain.

To dreſs a Beast's Fry.

TAKE ſome ſweets breads, ſome kidney ſkirts, cut them into ſlices, and beat them well, ſeaſon with a little pepper and ſalt, fry them in butter over a ſlow fire for half an hour, drain them from the fat, make a little gravy of a bit of the ſkirts with two large onions, a little whole pepper, ſtrain the gravy into the frying-pan, and put in a ſpoonfull of walnut-catchup, three ſpoonsfull of good melted butter, a little nutmeg, and a ſpoonfull of flour and water, ſtew all together three minutes; cut the onions into ſlices (that were boiled in the gravy) lay them in the diſh, pour the fry on them, garniſh with criſped parſley.

To ragoo a BREAST *of* VEAL.

TAKE a breaſt of veal, cut off both ends, then take out the bones, make a ſtuffing, the ſame as for a fillet of veal, ſkewer it round, put it under the ſkinny part of the top ſide of your veal then roll it up tight and bind it, ſtew it an hour and a half in milk and water, take it up and drain it, then take the ends of the veal put them into a ſauce-pan with two quarts of water, put in ſome lemon-peel, three or four onions, two anchovies, cloves, and white pepper corns, ſtew them well, ſtrain it, put it into the ſtew-pan with the veal and ſtew it half an hour; take the ſweet bread, cut it into four parts, ſeaſon it with pepper, ſalt, nutmeg, and a little mace, then rub it over with the yolk of egg, and a few bread crumbs, fry it a light brown, and put it upon your veal, when you diſh it, thicken your ſauce with egg and cream, garniſh it with a little lemon.

BEEF A-LA-MODE.

TAKE a fleſhy piece of beef without fat, beat it, lard it with pretty large pieces of bacon, fry it till the outſide is a light brown, then put it into a deep ſtew-pan or glazed earthen veſſel, with ſalt, pepper, and bay-leaves, a little lemon-peel, a few pickled muſhrooms, ſix cloves, three cloves of garlic, four or five ſhalots, half a pint of red wine and a pint of water, cover it cloſe and let it ſtew till tender, then take out the beef, ſtrain the gravy and take off the fat, thicken it with a little flour and butter, put in the juice of half a lemon, give the gravy a boil, diſh up the beef, and pour it over; garniſh with pickles and

and lemon; it is alſo good cold, cut into ſlices half an inch thick.

To roaſt a PIG.

TAKE your pig when fat, ſtick it in the throat with a pen-knife, when dead rub it with a little roſin beaten fine, have ready ſome ſcalding hot water with a little bran in it, dip it in till the hair comes off, mind you do not keep it in too long, when you have got the hair clean off, then waſh it in ſoft water, take out the inſide, cut off the legs at the firſt joint, then waſh it again, dry it well with a cloth, put a dry cloth into the belly, lay it upon a board till you want it, take care of the feet, heart, kidney, liver and lights, when you roaſt the pig, chop a few ſage leaves, rub the inſide with a little white pepper ground, and ſalt, put the ſage in with a white bread cruſt, ſow the belly up cloſe, as no gravy can run out, ſplit it, and put it down to roaſt (mind your fire is longer than your pig and not too hot at the firſt) keep your fire clear at the ends, dredge it very thick with fine flour, let it roaſt three quarters of an hour, then take a clean gooſe wing, and wing off the flour quite clean, then rub it with a bit of butter, keep wiping it with a cloth as it roaſts, till the ſkin is quite criſp, and a pale brown, when enough cut off the head, a little behind the ears, cut the ears off handſome, cut off the chaps, then ſplit the face, and take out the brains, have ready ſome good melted butter, with a tea-cup full of white gravy in it, chop the brains and put in likewiſe, and a little ſalt, then draw the pig, you may ſend it up whole or ſplit down the back,

which

which you like; lay the chaps and ears round your diſh, ſend up with it, plump currants, bread ſauce with ſugar and red wine if you like it. If the pig roaſts too faſt in the middle, put on the pig plate as the middle will be done firſt.

To collar a Sucking Pig.

DRESS it as for roaſting, cut it even in two down the back, take out all the bones, take care not to cut the ſkin, have ready for ſeaſoning a few ſage leaves, a ſprig or two of pot-marjoram, a little chervil, the rind of a lemon very thin, chop theſe together very fine, and mix with it white pepper ground and ſalt, a little beaten mace, ſpread the ſeaſoning on the inſide, roll it up and bind it as you would any other thing for collaring; boil it in ſoft water with a little ſalt gently an hour and a half, take it out and ſet it into a deep narrow pot ſo as to keep it up ſtraight; put into the water that it was boiled in a tea-cup full of good vinegar, three bay-leaves, ſome white pepper corns, and a little more ſalt, boil it a quarter of an hour; when both are cold take the cloth off the pig and put it into the pickle. You may ſend this up in rolls or in ſlices as you pleaſe.

To dreſs Pig's Pettitoes.

WASH them clean, boil them in milk and water, with the inſides, till they are tender, then take out the inſides and mince them ſmall, put them into a ſauce-pan, with a lump of butter, two or three ſpoonsfull of milk and water, that they were boiled in, a little grated nut-

meg,

meg, a little chyan and ſalt, ſqueeze in a little lemon juice, a ſpoonfull of flour and water, give all a boil, then lay it on your diſh, ſplit the feet and lay them upon it; garniſh with ſliced lemon.

To force a Loin *of* Mutton.

TAKE a loin of mutton, take out the bones, cut off the lean end, to make it ſquare, take off the outſide ſkin with ſome of the fat, then make the force-meat, thus; chop the lean of the part you have cut off with a little beef ſuet, or marrow, ſeaſon it very high with mace, chyan, nutmeg, and a little ſalt, two or three anchovies, one clove of garlic, two large ſhalots, a little thyme, pot-marjoram, winter ſavoury; put the force-meat into the mutton, where the bones are taken out, ſeaſon the outſide of the mutton, with mace, chyan, and ſalt, lay it flat in an oval baking diſh, the fat part upwards, butter a piece of writing paper and put over it, ſet it into a ſlow oven let it ſtay three quarters of an hour, then have ready, half a pint of good brown gravy with a pint of red wine, put your mutton into a ſtew-pan, ſtew it gently three quarters of an hour be careful to take off the fat clear from the gravy, thicken it with good melted butter, ſqueeze in a little lemon juice, then ſerve it up with pickles, and horſe-radiſh upon it.

To roll a Pig's Head.

CLEAN it, rub it with common ſalt, then ſtrew an ounce of ſalt petre on it, turn it every day for ſeven days, then boil it in ſoft water till the bones and griſtles

ſlip out, take four cow heels, dreſs them, boil them till the lantern will come off, lay the lantern on a cloth, beat the pig's head a little in a bowl, ſpread it upon the lantern, roll it up round and tight in a cloth, then put it into a pot or frame the ſize you wiſh it, it muſt be put in hot, ſet a lead weight upon it, and in a few days it will be fit to turn out, it is very good put into a frame or pot without the lantern, this will be good in a week or ten days, when you find the outſide turns ſoft, make a pickle as thus, take a gallon of ſpring water, two handsfull of common ſalt, and a large handfull of wheat bran, a quarter of an ounce of ſalt petre, boil theſe half an hour, ſtrain it through a hair ſieve, and when cold put the roll in.

CHAP. IV.

Of Dreſſing Game, Poultry, Veniſon, &c.

To pot Hare.

TAKE a hare that has been kept, three or four days, caſe it and clean it with a dry cloth but do not waſh it, ſkewer it and roaſt it three quarters of an hour if large, if ſmall in proportion, baſte with butter, when cold cut it into pieces, put it into an earthen pot, with a few white pepper corns, a dozen cloves, onions whole, four or five bay-leaves, a quarter of a pound of butter, ſix ounces of beef ſuet ſhred fine, put the gravy in that came from it, but no water, cover it cloſe, put it into an oven, not

not too hot, ſtew it till the meat will leave the bones, then pick the meat from the bones, beat it fine, moiſten it with the gravy it was baked in, do not make it too moiſt, ſeaſon it with a little chyan, beaten mace, and ſalt, to your taſte, put it down into pots, and cover it with clarified butter.

To jug a HARE.

TAKE a hare that has been kept three or four days, caſe and waſh it well, cut it into ſmall pieces; for ſeaſoning, grate a large nutmeg, beaten mace, and ſalt, mix it well with the meat, then put it into a jug with two whole onions, half a pound of butter and a pint of water, then put upon it beef ſuet two inches thick, cover it cloſe down, ſet it into a kettle of boiling water, boil it three hours if a young hare, if old it will require four, mind to put water into the kettle as it waſtes away, then take out the ſuet, ſtrain out all the gravy, take off the fat, put the hare into a ſtew-pan with the gravy, a little ſhred lemon-peel and chyan, let it ſtew a little, then add two ſpoonsfull of walnut-catchup, a deſert ſpoonfull of lemon pickle, two ſpoonsfull of good ſtrong ale, a large tea-cup full of red wine, the juice of half a lemon, ſalt to your taſte, as much thick flour and water as will make it a proper thickneſs, four table ſpoonsfull of good melted butter ſtew it gently a quarter of an hour, take out the onions, and diſh it up, garniſh with currant jelly and lemon.

To ſtew HARE.

TAKE a hare, ſkin, and waſh it clean, put a few ſlices

of fat bacon cut thin into the belly, ſow up the belly, roaſt it three quarters of an hour, baſte it well with butter, ſhred a little lemon-peel very fine, add to it a little chyan, and ſalt, and when you draw the hare, ſtrew the ſeaſoning all over it; when cold cut it into handſome pieces, leave out all the ſkin of the belly part, and the bacon likewiſe, put the hare into a ſtew-pan, with as much good brown gravy as covers it, ſome morels, a large onion whole, a little beaten mace, two anchovies chopped fine, if a young hare ſtew it half an hour, if old an hour, then take out the onion, put in half a pint of red wine, three ſpoonsfull of walnut-catchup, juice of half a lemon, two ounces of butter, flour and water to make it a proper thickneſs, chyan, and ſalt to your taſte, then boil it five minutes, diſh it up, put force-meat balls into the diſh, and hard eggs; garniſh with lemon and currant jelly.

To roaſt a HARE.

TAKE a hare when kept four or five days, caſe it and clean it well, put a pudding into the belly and ſow it up, ſkewer it neatly, leave on the ears, turn the head, as if looking behind it, put it down to a clear fire, but not too near, baſte it well with milk twenty minutes, clean the dripping-pan, and then baſte it with butter, put into your dripping-pan a bit of lemon-peel, and a ſmall onion ſliced, a quarter of an hour before you draw it, put in half a pint of boiling water, ſtir the water and gravy well together, ſtrain it through a hair ſieve into a ſauce-pan, add to it as much beef gravy, ſix ounces of butter,

butter, grated nutmeg, as much flour and water as will make it a proper thickneſs, ſalt to your taſte, ſet it on the fire, ſtir it till it boils, froth your hare well, diſh it up, pour the ſauce into the diſh, (mind your diſh is very hot) you may make a rich white ſauce for it if you like. To make a pudding, take the crumbs of a ſtale penny loaf, nearly the ſame quantity of beef ſuet ſhred very fine, two anchovies boned and chopped, ſome lemon-peel ſhred, a little pot-marjoram, half of the liver, a little beaten mace, grated nutmeg, chyan, and ſalt, mix it up with an egg, a little cream and lemon juice.

To roaſt a HARE *another Way.*

TAKE very thin ſlices of bacon, and put them into the inſide before you put in the pudding, ſow it up and ſkewer it as before, and lard it neatly down the back, a ſmall hare will take an hour roaſting, a larger an hour and a quarter, ſo in proportion.

To ſtew PARTRIDGES *or* PIGEONS *with red or white Cabbage.*

SKEWER them neatly, ſeaſon them with chyan, ſalt, and beaten mace, fry them in butter not too brown, put them into a ſtew-pan with a little brown gravy, cover them cloſe, and ſtew them gently till tender, keep turning them over, prepare the cabbage, as thus, take red cabbage, when touch'd with froſt, cut it round as you would to pickle, waſh it, put it into a ſtew-pan, with three ounces of butter, a pint of ſpring water, a little chyan, and ſalt, a halfpenny worth of cochineal beat,

cover

cover it close, ſtew it gently quite tender, pour out ſome of the liquor, and put in ſome of the gravy that the pigeons are ſtewed in, ſqueeze in juice of lemon ſo as to make it taſte, and a ſpoonfull of melted butter, and give it a boil, lay your pigeons, or partridges on the diſh, with the remainder of the gravy they were ſtewed in, lay the cabbage over, and about them, ſo ſend them up; do white or green cabbage the ſame way cut into quarters, leaving out the cochineal; this may be ſent up without meat, but remember to uſe a little gravy.

To pot Moor-Game.

TAKE your moor-game, truſs them as you would any other game to pot; ſeaſon them well with mace, nutmeg, chyan, black or white pepper, and ſalt, put them into the pot you mean them to remain in, with the breaſts upwards, lay ſome butter over them, and bake them till you think they are enough, when cold cover them with clarified butter.

To roaſt Woodcocks.

TAKE woodcocks, and pick them clean, leave on the heads and legs, ſkewer the legs upon the breaſts with the bills, hang them down, put a toaſt of white bread under them for the train to drop on, roaſt them twenty minutes, lay the toaſt on the diſh, pour a little melted butter upon them, and lay the woodcocks on the toaſt, ſend them up with melted butter in a boat.

To dreſs Woodcocks *another Way.*

PUT your woodcocks down to roaſt, as before with

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a toaſt for the train to drop on, make a good brown gravy thickened a little, cut your toaſt in pieces, and lay them on the diſh, pour your gravy upon it, and lay your woodcocks in the middle, you may ſend up dried bread crumbs and melted butter. Snipes, judcocks and plover, may be dreſſed the ſame way.

To roaſt PARTRIDGES.

TAKE partridges, pick and draw them, cut off the heads, and pinions, leave the legs on, ſkewer them as you would a pigeon, put them down, they will take half an hour before a briſk fire, diſh them up, put ſome brown gravy into the diſh; ſend up bread ſauce in a boat; make it thus; take the giblets of the partridges with a bit of lean beef or mutton, a large onion, ſome white pepper corns, and ſix cloves, boil them in ſoft water till the goodneſs is out, ſtrain it over ſome ſtale bread crumbs, put the crumbs into a ſauce-pan with a lump of butter, the ſize of an egg, a tea-cup full of good cream, and a little ſalt to your taſte, boil it a quarter of an hour. You may dreſs moor-game the ſame way only leave on the head; roaſt dotterel the ſame way.

To roaſt a haunch of VENISON.

TAKE one that has been kept eight or ten days, as the weather will permit, cover it with paper well greaſed with ſweet dripping, wrap it up in brown bread paſte an inch thick, then cover it again with greaſed paper, tie it on with packthread, roaſt it in a cradle ſpit (if you have one) put it down to a good fire, but not two hot

at

at the firſt, if it weighs twenty pounds it will take three hours roaſting, if fifteen, two and a half, mind to baſte the paper that it does not burn, take off the paſte, diſh it up; pour ſome good gravy into the diſh, take care your diſh is very hot; ſend up with it currant jelly diſſolved in red wine. You may roaſt a large leg of mutton cut in the ſhape of a haunch of veniſon the ſame way, it will require being kept longer; the ſhoulder and neck of veniſon may be done the ſame way.

To haſh VENISON.

TAKE it when cold, cut it into thin ſlices, lay it into a ſtew-pan, with a little ſhalot chopped fine, a little chyan, and ſalt, its own gravy or any other good gravy, as much red wine as you have gravy, let there be as much as will cover it, juſt give it a boil, lay it on a hot diſh, and ſend up currant jelly with it.

To pot VENISON.

TAKE any lean part of veniſon, put it into an earthen pot, with ſome pepper corns, a few cloves, a little ſalt, five or ſix bay-leaves, lay over it ſome ſweet beef ſuet, put in a little water to keep it from burning, cover it cloſe up, ſet it into a cool oven, it will take five or ſix hours baking gradually, then take it out into a bowl or mortar, pick out all the ſkin and griſtles, beat it very fine whilſt hot; mix beaten mace, grated nutmeg, chyan and ſalt together, ſtrew it in as you beat it, you muſt ſeaſon pretty high, then put it cloſe down into pots and cover

cover it with clarified butter; mind your pots are dry, and keep it in a dry cool place; you may melt a little butter in a ſauce-pan without flour or water, and pour it in as you beat it, take care you do not make it too moiſt; you may pot beef or hare the ſame way.

To ſtew PIGEONS.

TAKE pigeons that are freſh killed, pick them clean and draw them, cut off the pinions and feet, waſh them well, truſs them as you would a ſmall chicken for boiling, dry them with a cloth, ſeaſon them with mace, chyan, nutmeg and ſalt, put a little force-meat into the craws, ſew up the pigeons at both ends, fry them in butter over a quick fire, make them a good brown, take them out of the pan and lay them on a hair ſieve to drain, put them into a ſtew-pan with a pint of good brown gravy, ſeaſon the gravy as you did the pigeons, put in a little ſhred lemon-peel with eight morels, ſtew them gently half an hour, then ſkim off the fat, put in two ſpoonsfull of walnut and two of white-catchup, two or three ſpoonsfull of white wine, the ſame of red, a little lemon pickle, three or four ſpoonsfull of good melted butter, a little flour and water to make it a proper thickneſs, ſtew them a quarter of an hour longer, diſh them up, put into the diſh hard eggs, and pickled muſhrooms, garniſh with lemon.

To jug PIGEONS.

TAKE pigeons when freſh, clean and truſs them as for ſtewing, ſtuff and ſeaſon them, ſew them up, take a

jug, put your trimmings in with an onion, ſome lean veal, a few white pepper corns, five ot ſix cloves, a good blade of mace, put your pigeons in with the breaſts downwards, put in half a pint of ſoft water, lay over them half a pound of butter, cover the jug cloſe, ſo as no ſteam can get out, ſet your jug into a kettle or pan of cold water, let the water come up as high as the pigeons, ſo as not to run into the jug, they will take two hours ſtewing, mind to keep the pot boiling all the time, and keep up the quantity of water; take out the pigeons carefully, ſtrain the gravy, take all the fat off, put the gravy and pigeons into a ſtew-pan, with a little ſhred lemon-peel, two anchovies, pickled muſhrooms chopped ſmall, grated nutmeg, two ſpoonsfull of white-catchup, the ſame of white wine, and two of good cream, a little lemon pickle, chyan and ſalt to your taſte, three or four ſpoonsfull of good melted butter, ſtew all together fifteen minutes, add flour and water to make it a proper thickneſs, diſh it up, put into the diſh morels, and hard eggs, garniſh with ſliced lemon.

To roaſt PIGEONS.

TAKE pigeons when freſh, pick and clean them well, ſkewer them with the legs upon the breaſts, ſeaſon them with a little pepper and ſalt, chop the livers with ſome parſley, put ſome into the inſide of every pigeon with a lump of butter, roaſt them half an hour before a briſk fire, diſh them up, put a little good melted butter into the diſh, garniſh with criſped parſley and lemon.

To

To make FORCE-MEAT *for* PIGEONS.

TAKE a little fat bacon, beat it in a marble mortar, take two anchovies, two or three of the pigeons' livers, chop them together, add a little lemon-peel ſhred, a little beaten mace, nutmeg, chyan, ſtale bread crumbs, and beef ſuet an equal quantity, mix all together with an egg.

To boil young CHICKENS.

TAKE chickens, pull and pick them clean whilſt warm, let them hang one night, then drain them, cut off the heads and legs, then truſs them, if your chickens be fat do not break the breaſt bone, lay them into milk and water two hours, rub their breaſts with lemon juice, dredge them and put them into boiling milk and water, if they are fine chickens half an hour, if ſmall twenty minutes; diſh them up, and pour the ſauce over them, garniſh with ſliced lemon and chopped parſley; to make the ſauce, take the neck, gizzard and legs, ſteep them and waſh them very clean, put them into a little ſoft water with white pepper corns, two or three blades of mace, one onion, one anchovy, a piece of lemon-peel, ſtew them till the goodneſs is out, then ſtrain it, chop the lemon-peel and put it into the gravy again, with ſome grated nutmeg, a lump of butter about the ſize of an egg, a ſpoonfull of white-catchup a tea-cup full of thick cream, and a little flour and water, make it the thickneſs of your cream; boil it a minute.

To roaſt CHICKENS.

IF they are ſmall truſs them with the heads and legs on, do not break the breaſt bone, twenty minutes will roaſt them before a briſk fire, baſte them with butter, and dredge them, before you draw them, ſtrew ſome chopped parſley over their breaſts, diſh them up, and pour a little melted butter into the diſh, garniſh with boiled parſley and lemon.

To fricaſſee CHICKENS.

TAKE chickens and half roaſt them, when cold, cut them up, if your chickens be large cut the joints into two, take off the ſkin, ſeaſon them with a little beaten mace, grated nutmeg, lemon-peel ſhred very fine, chyan and ſalt, ſtew them in butter ten minutes, turning them over in the butter, do not let them brown, then put in a tea-cup full of white gravy, one of good cream, two ſpoonsfull of white-catchup, one of white wine, a little grated nutmeg, and ſalt, thicken it with flour and water, diſh it up with pickled muſhrooms in the diſh, garniſh with ſliced lemon and chopped parſley.

To pull CHICKENS.

TAKE chickens, either roaſted or boiled, when cold, cut off the legs handſomely, pull the white part into ſmall long ſhreds, ſeaſon it with beaten mace, ſhred lemon-peel, chyan and ſalt; make gravy of the bones, with an anchovy and an onion, (boil the lemon-peel in the

the gravy before you ſhred it,) put the meat into a ſtew-pan, ſtrain the gravy to it, put in two or three ſpoonsfull of good cream, the ſame of melted butter, one of white-catchup, a little lemon juice, and a little flour and water to make it a proper thickneſs, boil it four or five minutes, lay it on the diſh, ſcore the legs, pepper and ſalt them, broil and lay them upon it, garniſh with lemon. You may do turkey, partridge or any other cold fowl the ſame way.

To roaſt a PHEASANT.

TAKE a pheaſant that has been kept in the feathers five or ſix days, and pull it leaving the feathers on the head, take care of the long feathers that came out of the tail, ſkewer the head to the breaſt as if looking forward, and ſkewer the legs on the breaſt, as you would partridge, cover the head with a little writing paper buttered to keep the feathers from burning, then put it down to a briſk fire, it will take half an hour if a middle ſize pheaſant, and ſo in proportion, when you diſh it up, take the paper from the head and ſtick the long feathers into the tail, pour ſome good brown gravy on the diſh, and ſend up bread ſauce with it.

To fricaſſee RABBITS.

TAKE young rabbits, waſh them well, then cut them into ſmall pieces, lay them into milk and water an hour to ſteep the blood out, then dry them with a cloth, ſeaſon them with a little beaten mace, grated nutmeg, lemon-

mon-peel ſhred fine, a little chyan and ſalt, put a lump of butter into a ſtew-pan with the rabbits, ſet it where it will be hot, take care not to brown them, ſtew them half an hour, keep turning them over in the butter, add a tea-cup full of white gravy, one of good cream, two ſpoonsfull of white-catchup, a little lemon pickle, two ſpoonsfull of good melted butter, a little flour and water to thicken it, ſtew all together ten minutes, diſh them up as the chickens,

To boil a TURKEY.

TAKE a turkey, cut off the legs and head, truſs it as you would a fowl for boiling, lay it in milk and water, an hour or two, drain it well, put ſome force-meat into the craw made of beef ſuet ſhred fine, ſtale bread crumbs an equal quantity, a bit of lean veal the ſize of an egg, beat it in a marble mortar, pick the ſkins out, put to it an anchovy chopped, a little beaten mace, a little nutmeg, chyan, ſalt, lemon-peel ſhred fine, and a little lemon juice, mix theſe all together with an egg; ſew up the craw, rub the breaſt well with lemon juice, dredge it a little, pin it up in a clean cloth, boil it in ſoft water and milk, put your turkey in when it boils, boil it gently, if it is a large one it will take an hour and a quarter, if a middling ſize, an hour, diſh it up, and garniſh with lemon; you may ſerve it up with oyſter ſauce, celery, or or white ſauce; you may dreſs a full grown fowl the ſame way,

To roaſt a TURKEY.

TAKE a turkey, cut off the feet, leave the head on, put force-meat into the craw made as for the boiled turkey; truſs it up as you would a fowl for roaſting, turn the head under the wing and ſkewer it, roaſt it an hour and a quarter, if ſmall an hour will do, if the breaſt burns too quick, butter a piece of paper and put over it. diſh it up and put ſome good brown gravy into the diſh, garniſh with lemon; ſerve it up with bread ſauce. Dreſs a full grown fowl the ſame way.

To roaſt DUCKLINGS.

TAKE young ducks when fat, kill them in the morning on the day you intend to uſe them, pick, ſinge, and draw them, wipe them with a clean cloth, but do not waſh them, ſeaſon them with white pepper ground, ſalt, a ſprig of thyme, and one of pot-marjoram, a ſmall bunch of young onions chopped, put theſe into the inſide with a lump of butter the ſize of a walnut, ſkewer them, tie up the ends; if they are fine ducks, they will take half an hour before a briſk fire, if ſmall twenty minutes will do, diſh them up, pour the gravy through them when they are on the diſh, ſend up with them coddled gooſeberries, or ſorrel ſauce; make the gravy as thus, take the necks, gizzards, liver and a few young onions, a little ſalt, ſtew them in ſoft water till the goodneſs is out. Dreſs a green gooſe the ſame way.

To dreſs DUCKS *in Winter.*

TAKE ducks, ſeaſon them with ground pepper and ſalt, a few ſage leaves, an onion chopped, put theſe into the inſide with a lump of butter, two ſpoonsfull of water, ſkewer them and tie up both ends, roaſt them half an hour, before a briſk fire, pour ſome good gravy into the diſh.

To dreſs wild DUCKS.

KEEP them ten days or a fortnight, when you draw them if there is any blood in the inſide put it into a ſmall dripping-pan with the necks, gizzards, and livers, put to them a large onion, ſtuck with cloves, and ſome pepper corns, put in a pint of water, ſet it before a fire in the dripping-pan, a quarter of an hour before you put the ducks down (neither ſeaſon nor waſh them) roaſt them twenty minutes before a briſk fire, if they are very fat and large they will take half an hour, ſtir the gravy in the pan as they roaſt, when enough, ſtrain the gravy through a hair ſieve into the diſh, draw your ducks, ſtrew bread crumbs brown'd round the diſh, and ſend ſome up upon a plate.

To dreſs wild DUCKS *another Way.*

TAKE wild ducks, draw them clean but do not waſh them, leave the blood if any in the inſide, ſeaſon them with a very little pepper and ſalt, put into each duck a ſmall onion, ſtuck full of cloves, a bit of butter, the ſize of

of a walnut, three ſage leaves, tie them up at both ends, roaſt them before a briſk fire twenty minutes, or half an hour, according to the ſize, diſh them up, pour ſome good brown gravy into the diſh, with three ſpoonsfull of red wine, pour ſome of it into the ducks, ſtrew bread crumbs round the diſh, and ſend ſome upon a plate. You may dreſs teal and wild geeſe by either of theſe receipts,

To dreſs a STUBBLE GOOSE.

TAKE a gooſe, kill, and hang it up in the feathers, two or three nights as it ſuits you, when you dreſs it, ſeaſon it well with pepper and ſalt, take two middle ſized onions, half a ſour apple, a few ſage leaves, chop theſe well, and put them into the inſide with a lump of butter, the ſize of an egg, and a tea-cup full of water, tie it up cloſe at both ends, if a large gooſe it will take an hour and a half, if a ſmall one an hour, and ſo on in proportion, diſh it up, pour into your diſh ſome brown gravy, with two ſpoonsfull of red wine, the ſame of ale, ſerve it up with apple ſauce.

CHAP. V.

OF PUDDINGS, AND PIES.

To make a PORK PYE.

TAKE from a loin, neck, or any nice part, an equal

quantity of fat and lean pork, cut it into pieces the ſize of a crown piece; ſhred ſome onion and apple not very ſmall, ſeaſon the meat with chyan, white pepper, ſalt, and dried ſage, lay in your diſh a layer of ſeaſoning, and one of meat, alternatively till filled, then add ſome lumps of butter, and put on the lid: you may make it a raiſed pye.

To make a Calf's Head Pye.

TAKE a fine calf's head, boil it till the bones come out, then ſeaſon it with nutmeg, chyan, lemon-peel, and a little ſalt, make a rich paſte, put it over a deep diſh that will hold it, then put in your meat with a little good gravy and bake it three quarters of an hour, thicken your other gravy with flour and butter, put to your gravy a little beaten mace, nutmeg, chyan, lemon-peel and juice, two ſpoonsfull of ale, a ſmall cup full of white wine, with walnut and white-catchup, according to your taſte; take your pye out and add gravy as you ſee it wants, an hour will bake it, put over it brain cakes, force-meat balls, and hard eggs browned with a ſalamander, and garniſh with lemon.

To make a Calf's Head Pye *another Way.*

TAKE a calf's head and ſteep it a night in ſoft water; boil it in milk and water till you can take out the bones, then ſcore it deep on the ſide you take out the bones, ſeaſon it well whilſt hot with chyan, beaten mace, nutmeg, lemon-peel ſhred, and ſalt, then put it cloſe together

ther into a deep diſh with the lanthern upwards, put to it a pint of good brown gravy with ſome morels; lay it half an inch thick with cold butter, put it into an oven, and ſtew it gently half an hour, then take it out, let it cool, take off the fat, then have ready, a good pye paſte, lay it round your diſh edge, then melt the butter you took off, with a little flour and water, two ſpoonsfull of walnut-catchup, a tea-cup full of madeira wine, and the juice of lemon; cut the tongues into ſmall ſlices and ſpread it over the head, drop in a few force-meat balls and hard eggs, juſt boil the ſauce and pour over it, put it into an oven and let it ſtay till the paſte is nicely baked, ſo ſend it up.

To make WHITE PUDDINGS.

TAKE a pound of ground rice, a large ſtick of cinnamon, the rind of a lemon peel'd very thin, cree theſe in new milk very ſtiff, ſtir into it when hot a pound and a half of beef ſuet ſhred very fine, two ſpoonsfull of roſe water, the ſame of almond water, a large nutmeg grated, a little ſalt and a very little cheyan; take it off and when cold have ready beat, ſix eggs, a pound and a half of currants clean'd and well dried, mix theſe well together, if you think it too thick, thin it with cream, have ready candied orange, cut into ſmall pieces, as you fill the ſkins put in bits of orange, as you do bits of fat into black puddings, mind to give them plenty of room in the ſkins, prick them with a pin, and put them into boiling ſoft

water, boil them ten minutes, put them into clean ſtraw till quite cold, lay them into a ſieve and cover them with paper, keep them in a dry place.

To make Blackcaps.

TAKE fine large pippins, cut in two the croſs way that the ſtalk may be uppermoſt, then take a flat pewter diſh, put on it a little roſe water, what ſugar you pleaſe, fine ſifted ſugar is the beſt, a little lemon-peel, ſtick into the inſide of the half apples ſome cinnamon, lay the outſide of the apples down upon the diſh, ſet them into a pretty hot oven, when cold put them on a diſh, garniſh with lemon-peel.

To make Water Cakes.

TAKE a pound and a half of fine flour, ſix ounces of fine ſugar beat and ſifted, one ounce of caraway-ſeeds, rub them well together, mix them up with a pint of good cream, roll it out into very thin ſheets and cut them into round cakes; bake them upon tin ſheets and prick them very thick, or they will bliſter.

To make Mince Pies.

TAKE ſix large lemons, roll them with your hands upon a table, cut them in two, take out all the inſide, ſqueeze it well, and take care of the juice, then boil the rind in ſoft water, ſhifting the water till the ſkins are quite tender, beat them well in a marble mortar, put to them three

three eggs boiled very hard, and three baked apples chopped very fine, a pound and a half of beef ſuet chopped fine, two pounds of currants waſhed, picked, and dried well by the fire, two pounds of the beſt raſins, ſton'd and chopped a little, five on ſix blades of mace, a large nutmeg, a quarter of an ounce of cloves, beat theſe well in a marble morter, and half a pound of loaf ſugar beat and ſifted, mix theſe well together in the juice of lemons, and half a pint of the beſt brandy, a tea-cup full of white wine, put it cloſe down into an earthen pot, put a tea-ſpoonfull of ſalt, cover it with a paper dipped into brandy, keep it cloſe from the air in a cool dry place; when you take any out, ſtir it up well with your hand and cover it cloſe again, this will keep five months, and be better at the laſt than at the firſt; every time you make pies add to the meat you take out a little brandy and the juice of a ſeville orange, bake it in ſmall tins in a rich light paſte.

To make MINCE PIES *in a plain Way.*

TAKE a pound of the inſide of a back loin of beef when roaſted, a pound of good baking apples, (pare and core them before you weigh them,) the rind of a large lemon, a pound and a half of beef ſuet, chop all theſe very fine, then have ready two pounds of currants waſhed, picked and dried as before, and two pounds of raſins ſton'd and chopped, a quarter of an ounce of cloves beat and mix all theſe well together, with juice of lemon, a tea-cup full of brandy, the ſame of verjuice, or raſin wine,

wine, half a pound of ſugar beat, put it into a pot and cover it down as before directed, remember to add a tea-ſpoonfull of ſalt.

To make CURD *for* FINE CHEESECAKES.

TAKE twelve eggs and boil them hard, ſhred them fine, take a pound of currants cleaned, a pound of melted butter, three quarters of a pound of ſugar, a nutmeg, and two raw eggs, mix all together, and bake it in a very fine paſte.

To make MACAROONS.

TAKE a pound and a half of almonds, put them into cold water all night, then put them into warm water and blanch them into cold water, then hang them up in a bag to drain, rub them in a clean cloth, take half an ounce of lemon and orange-peel together, and ſlice it to a few of the almonds and beat them in a marble mortar, or a bowl very well then put in all the reſt and beat them well, when almoſt enough beat, put in three ſpoonsfull of roſe water, and when beat enough, put in a pound and a half of fine ſugar all the lumps being broke, then take the whites of ſix eggs, and wiſk them till they are of a froth, then put them to your almonds and ſugar, ſtir them all together, then drop them upon double ſheets of wafer paper, laid upon tins, grate a little double refined ſugar upon them, put them into an oven to bake, that will not colour white paper, when you draw them cut them

them all looſe and ſet them in the oven three, or four minutes to dry.

To make Barberry Cakes.

DRAW off the juice as for currant jelly, take the weight of it in ſugar, boil the ſugar to ſugar again; then put in the juice and keep ſtirring till the ſugar is diſſolved, let it be hot, but not to boil, then pour it out, and ſtir it three or four times, when it is near cold drop it on glaſſes in little cakes, and ſet them into a ſtove; or you may drop them into an earthen diſh, and ſet them before a ſlow fire or in the ſun to dry.

To make Carrot Fritters.

BOIL three large carrots very tender after you have ſcraped them, beat them to a very fine pulp in a mortar, then rub them through a hair ſieve; to every carrot put the yolks of three eggs, and whites of two, a ſmall handfull of flour wet with cream, beat them half an hour, ſweeten them to your taſte, and fry them as other fritters.

To make little Almond Puddings.

BOIL a quart of milk, or thin cream, pour it over the crumbs of a ſtale penny loaf, clear half a pound of butter, take eight eggs, leave out four of the whites, beat them well, and put a ſpoonfull of the beſt flour, half a pound of ſweet almonds blanched and beat, a little orange flower water, ſweeten it to your taſte, ſtir all well together, butter your cups, do not fill them too full, bake them

twenty

twenty minutes, ſerve them with the bottoms upwards; for ſauce, wine and ſugar.

To make YORK GINGERBREAD.

TAKE two pounds and a half of ſtale bread grated fine but not dried, two pounds of fine powder ſugar, an ounce of cinnamon, half an ounce of mace, half an ounce of ginger, a quarter of an ounce of ſanders, and a quarter of a pound of almonds, boil the ſugar, ſanders, ginger and mace in half a pint of red wine, then put in three ſpoonsfull of brandy, a little cinnamon and a quarter of an ounce of cloves, ſtir in half the bread, on the fire, but do not let it boil, pour it out and work in the reſt of the bread with the almonds then ſmother it cloſe half an hour, make it into cakes about an inch thick, and bake them a quarter of an hour, keep them dry.

To make GINGERBREAD *another Way.*

TAKE a pound of treacle, one ounce of ginger powder, a quarter of a pound of ſugar, a little butter, two wine glaſſes of brandy, mix as much flour by degrees as will make it into a ſoft paſte to roll into cakes, it muſt be beat very well, and baked on tins, not in a very quick oven, you may put caraway ſeeds in if you like them.

To make GINGERBREAD *in Tins.*

TO three quarters of a pound of flour put half a pound of treacle, one pound of ſugar, and a quarter of a pound of butter, mace, cloves and nutmeg, in all a quarter of an ounce;

ounce; a little ginger and a few caraway-ſeeds, melt the butter in a glaſs of brandy, mix all together with an egg, then butter the tins, and bake them in a pretty quick oven.

To make a Large Plumb Cake.

TAKE three pounds of the very fineſt flour, put it through a hair ſieve, mix in it a pound of loaf ſugar beat and ſifted, two ounces of cinnamon and mace, a large nutmeg, all beat pretty fine, then have ready wiſked ſixteen eggs, take out ſix whites to beat for icing, mix the eggs very well and put them into the flour, with a pound of fine freſh yeaſt, not bitter, put this upon the eggs, have ready a pint of ſweet thick cream and two pounds of butter, wiſked to a cream, a ſmall glaſs of brandy, beat into the butter, or cinnamon water, with your hands beat it ſmooth tough and white, let it ſtand ſome time before you bake it, to riſe; have ready cleaned and well dried, five pounds of currants, two pounds of candied citron, the ſame of candied orange and lemon cut into proper pieces, a pound of blanched almonds cut into pieces; then make ready your cake rim papered and buttered; when the oven is ready, get the cake ready, take a little of the paſte before you put in the currants, to put over the cake when in the frame, a very little will do, mix the currants and almonds in very well, as you put in your cake, ſtrew in your ſweet meats, as exact as poſſible, then cover it with

paſte left for that purpoſe, lay over the cake double paper buttered, bake it about two hours if a good oven, when baked take it out of the rim, let it ſtand till its pretty cold, for the icing keeps whiter and cloſer on the cake; you muſt make your cake rather hollow in the middle, it bakes better and prettier for the icing.

To make Icing *for a* Plumb Cake.

TAKE a pound of double refined ſugar beat fine, and put through a tiffany, have ready ſteeped in roſe water, or orange flower water, a pennyworth of gum dragon, ſteep it the day before you make your cakes, froth the whites of the ſix eggs you left for that purpoſe, on a plate with a knife till you make it like ſnow, and ſet it up like a hill, ſtrain the gum through canvaſs, and with a little of the white beat it well in a marble mortar and ſome of the ſugar with it, till its fine and ſmooth, then take out the beater, and with the back of a ſpoon beat it well about, keep mixing in the ſugar and the whites, till its all mixed and of a proper thickneſs, ſo put it on your cake with a large knife over the top and ſides, be ſure not to make it too thin.

To make a Small Plumb Cake.

TAKE two pounds of flour, a pound and a half of butter, half a pound of ſugar, rub the butter into the flour, grate in half a nutmeg, put in three or four ſpoonsfull of light yeaſt, ſix eggs, as much cream as will make

it

it a proper ſtiffneſs, ſet it before the fire to riſe, about an hour before you bake it, then have ready waſhed and dried, a pound of currants, put them in, mix all together and bake it an hour and a half.

To make a POUND CAKE.

TAKE a pound of the beſt flour, dry it well and let it ſtand till cold, take three quarters of a pound of butter, work it well with your hands, for half an hour, then take eight eggs, (leave out the whites of three) a whole nutmeg grated, the rind of one lemon grated, a glaſs of brandy, three quarters of a pound of fine loaf ſugar beat and ſifted, a quarter of an ounce of caraway-ſeeds beat and ſifted, then mix all together and beat them half an hour more, have ready a few currants, or whole caraway-ſeeds which you pleaſe, put a ſheet of writing paper well buttered into your tin, put it in and cover it with the ſame, bake it an hour.

To make LITTLE SUGAR CAKES *with Currants.*

TAKE a pound of fine flour ſifted, a pound of butter, rub your butter well into the flour; then take two or three ſpoonsfull of light yeaſt not bitter, and with it work it up to a ſtiff paſte, put nothing elſe to it; have ready, better than a quarter of a pound of currants waſhed and dried, take four ounces of fine ſifted ſugar, a grated nutmeg; mix your currants, ſugar and nutmeg well together, then break your paſte into little bits, and work it round

in your hand like a ball, put your thumb into the middle and raiſe it round like a pye, put in ſome currants, then lay it upon the table, duſt your hands with flour, and flatten it down on the edges, but leave the middle rather high, then put them on half ſheets of paper floured, and bake them, but not brown; when they are hot, duſt them with fine ſifted ſugar over the tops; you may work currants all over the paſte and make them into little cakes.

To make Shrewsberry Cakes.

TAKE a pound of fine flour ſifted, a pound of fine ſugar ſifted, and a pound of butter; (rather leſs butter is better) rub into your flour, the ſugar, and butter very fine, then beat the yolks of four eggs, with a ſpoonfull of roſe water, orange flower water, put all together, and make a ſtiff paſte, roll it out pretty thin, and cut it with the top of a glaſs, or what form you pleaſe, lay them on white paper floured, prick them with a fork pretty well and bake them in a ſlow oven, after you have taken other things out.

To make Wigs.

TAKE a pound of fine ſifted flour, better then half a pound of butter, two ſpoonsfull of ſifted ſugar, rub your ſugar, butter and flour together very well, ſtrew in a few caraway-ſeeds, the yolks of two eggs, a little light yeaſt, and a little brandy; make it into a light paſte, then into

into little round wigs, do the tops over with egg and milk, and ſtrew over them caraway comfits; you may put in for ſeaſoning, beaten cinnamon and a little grated nutmeg.

To make WIGS *another Way.*

TAKE two pounds of flour, dry it and let it ſtand till cold, melt a quarter of a pound of butter in as much new milk as you think will mix the flour, take two ſpoonsfull of new yeaſt, (not bitter) four eggs, beat this as you would for french rolls, make your flour into a paſte, let it ſtand to riſe, then add ſugar and caraway-ſeeds to your taſte, with a glaſs of brandy, mix theſe well together, lay them on a tin and bake them after the bread is drawn; you may add currants if you pleaſe.

To make PUFF PASTE.

TAKE a pound and a half of fine flour well dried, a good ſpoonfull of ſifted ſugar, and break into it a pound of butter, have ready the yolk of one egg mixed with as much cold water as will make the flour into a ſtiff paſte, work it ſmooth but not too much; this is for tarts, when you make a paſty omit the ſugar.

To make PUFF PASTE *another Way.*

TAKE a pound of fine flour, put it through a ſieve, have ready the whites of two eggs frothed like ſnow, and mixed with as much water as will make a ſtiff paſte, let the

the paſte be very ſtiff, work it well and roll it ſmooth; take as much butter as there is paſte in weight, roll the paſte pretty thick on the table, put on thin bits of butter and flour, double it and roll it again, ſo on till the batter is done, be ſure you touch it as little as poſſible; it is fit for tarts, or what you pleaſe.

To make Hard Dumplings.

TAKE the beſt flour, ſhave in a little freſh beef or mutton ſuet, when your beef boils and your pot well ſkimmed, make this into a ſtiff paſte with the boiling liquor, work it well, make it into very thick cakes, about the ſize of the bottom of a plate prick them when cool, put them into the pot, and let them remain till the beef is enough, take them out with a ſkimmer, and ſcrape the outſide, ſerve them up with cold butter and yorkſhire dip.

To make a Light Hasty Pudding.

TAKE a little new milk, put it into a braſs-pan, beat an egg with a table ſpoonfull of flour, and a little ſalt; you may uſe ſtale bread crumbs inſtead of flour, ſet it on a ſlow fire, keep ſtirring till it boils, let it boil a quarter of an hour, ſtir it all the while; this may be eaten with wine and ſugar.

Maids *of* Honour.

TAKE half a pint of ſweet curds, beat them in a marble mortar till they are as ſmooth as cream; put in half

half a pint of cream, the yolks of four eggs, the whites of two, well beaten and ſtrained, a quarter of a pound of freſh butter melted, a little lemon-peel grated, and nutmeg, one ounce of candied citron, ſhred very fine, a glaſs of brandy, and a ſpoonfull of orange flour water, ſweeten it to your palate with powder ſugar; mix theſe ingredients well together; have your patty pans very ſmall, ſprinkle them with flour, and cover them with a thin puff-paſte, then fill them better than half full with the ingredients, and bake them in a moderate oven.

To make Almond Cheese-Cakes.

TAKE ſix ounces of almonds blanched, and beat in roſe water, ſix ounces of butter beaten to a cream, half a pound of ſugar, ſix eggs well beaten, and a little mace, bake theſe on cold butter paſte in little tins.

Short Paste, *and* Icing *for it.*

TO four ounces of flour, put two ounces of butter, and one ounce of ſugar, which muſt be heated as well as the flour, then work them together. For the icing, take the white of an egg beat it well, put it on your tarts, with a feather, dredge them with fine ſugar, ſprinkle a little cold water over them, to prevent them burning.

To make Savoury Patties.

TAKE cold roaſt lamb, or veal, chop it fine, put it into a ſauce-pan, with anchovies chopped, garlic or ſhalots,

lots, lemon-peel ſhred, beaten mace, chyan and ſalt to make it ſavoury, a lump of butter and a ſpoonfull of thick cream, ſtir it over the fire, till the butter is melted; then make a rich light paſte, lay it into the tins, put in a piece of bread to keep it hollow, then put on the lid, bake them quick a light brown; then take them out of the oven, take off the lids and put in the meat hot, ſet them into the oven again a little while; you may put in ſtewed cockles or oyſters.

To make Black Puddings.

PUT a pint of thin cream to a quart of blood, the cream to be boiled and put to the blood when cold, take a quarter of a peck of onions, boil and ſqueeze them through a hair ſieve, a pint of groits creed and put to them when cold, put a few bread crumbs, a pound of beef ſuet, ſhred fine, with ſome of the leaf cut ſmall, and ſome of it rendered, add two leeks, a little thyme, penny-royal, a lemon-peel chopped ſmall, with pepper, ſalt, mace and nutmeg, to your taſte, add ſix eggs, mix all well together, put them into your ſkins, boil them in ſoft water twenty minutes gently; then take them out and lay them on clean ſtraw till cold, then boiled again when uſed a quarter of an hour: do not fill the ſkins too full.

To make a Ground Rice Pudding.

TAKE a quarter of a pound of rice, cree it ſtiff, put to it a good lump of butter and loaf ſugar; let it ſtand till

till cold, take the whites of two, and the yolks of ſix eggs, beat them together with a little nutmeg, mace, lemon-peel and juice, roſe water, and almond water; mix all well together, and bake it with a paſte on the edge of your diſh. Make cheeſe-cakes the ſame way, only add almonds beaten and currants.

To make a Gooseberry Pudding.

TAKE a quart of green gooſeberries, pick and coddle them, when cold rub them through a hair ſieve; put to them the crumbs of an old french roll with three quarters of a pound of clarified butter, a little roſe water, nine eggs, leave out four whites, beat it well together, put puff paſte round your diſh, and ſugar to your taſte, an hour will bake it. This makes cheeſe-cakes.

To make a Tansy Pudding.

TAKE the crumbs of two old penny french rolls, boil as much milk as will ſcald them, put as much tanſy into the milk as will make it bitter, ſtrain it through a hair ſieve, over the bread, put ſix ounces of clarified butter, eight eggs leave out ſix whites, a little ſhred lemon-peel, nutmeg and ſugar to your taſte; make it a light green colour with the juice of ſpinage, mix all together and bake it in a tin or pot mould; an hour will bake it, turn it out on your diſh, grate ſugar over it, garniſh with ſeville orange.

To make a Bread Pudding.

TAKE the crumb of a ſtale penny loaf, a little lemon-peel ſhred very fine, nutmeg, grated ginger, pour over it as much boiling milk as juſt wets your crumb, ſtir theſe well together, when cold add four eggs beaten well, a ſmall tea-cup full of cream, butter your cloth well, tie it up cloſe, three quarters of an hour will boil it, mind it keeps boiling all the time; if you bake it add currants, roſe water and ſugar to your taſte; ſerve it up with wine ſauce.

To make a Flour Pudding

TAKE three ſpoonsfull of the beſt flour, four eggs, a pint of ſkimmed milk; mix theſe together till ſmooth, butter your cloth well and tie it up cloſe, it will take three quarters of an hour, boiling it all the time: if you bake it put in only three eggs, half an hour will bake it.

To make a Quaking Pudding.

TAKE two ſpoonsfull of the beſt flour, five eggs, a little ſalt, beat your eggs and flour together till ſmooth, then add three tea-cups full of thin cream, beat it well together; butter your baſon or mould well, put it in, butter a piece of paper and lay over it, and tie it down with a cloth, three quarters of an hour will boil it, (if kept boiling) turn it out on your diſh, garniſh with currant jelly; and ſend up with it melted butter.

To

To make a Scalded Pudding.

TAKE four ſpoonsfull of the beſt flour and a little ſalt, pour over it a pint of boiled milk, beat it as ſmooth as you can, when cold, beat five eggs and put in, with a little grated ginger, ſtir it well together; butter your cloth well and dredge it, tie it as cloſe as you can, it will take an hour boiling, ſerve it up with ſauce, made of melted butter ſugar and vinegar,

To make a Plumb Pudding.

TAKE a pound of the beſt flour, a pound of beef ſuet chopped very fine, mix them together with milk as ſtiff as you can, then add ſeven eggs, ſome ſhred lemon-peel, five or ſix cloves, two or three blades of mace beaten fine, a ſmall nutmeg grated, three ſpoonsfull of roſe water, the ſame of good ale, a glaſs of brandy, and a little ſalt, beat theſe well together, and then put a pound of the beſt raſins ſtoned, a pound of currants well cleaned, four ounces of loaf ſugar and the juice of a lemon, put it into a tin mould, and tie it cloſe with a cloth, it will take four hours boiling, (obſerve to keep it boiling all the time) turn it out upon your diſh, ſtick bits of candied orange in it and grate ſugar over it; ſend it up with wine ſauce.

To make a Hunter's Pudding.

TAKE the crumbs of two or three penny rolls (according as you intend to have your pudding) put them

into a pint of cream, let them ſtand all night; then put to them, three ſpoonsfull of the beſt flour, a pound of ſuet, or beef marrow, ſix cloves, three blades of mace, the rind of a lemon ſhred fine, one nutmeg grated, eight eggs, a tea-cup full of brandy, one of ſack or good white wine, the juice of a lemon, a little ſalt, a pound of the beſt raſins ſtoned, and a pound and a half of currants well cleaned; mix all theſe well together, tie it up very cloſe in a bag or mould, that you boil it in; it will take ſeven or eight hours, boiling, to be kept boiling all the time; garniſh with citron or candied orange; ſerve it up with wine ſauce and brandy in it.

To make a SIPPET PUDDING.

TAKE an old white loaf, according to the ſize you intend your pudding, cut off all the cruſt, then cut the loaf into thin ſlices buttered, (as for bread and butter) a little beef ſuet, or marrow, chopped very fine, a little beaten mace, grated nutmeg, lemon-peel ſhred fine, mix theſe together; have ready ſome currants waſhed and picked clean; then take the diſh you intend to bake it in, ſtrew a little ſuet on the bottom, then lay a layer of bread and butter, then a little of the ſeaſoning, a little ſuet, and a layer of currants, then a layer of bread and butter again, and ſo on till your diſh is full; half a pound of currants is ſufficient for a penny loaf; likewiſe three eggs and a pint of milk; mix your eggs and milk together put in a little ſalt, pour it over your pudding, let it

it ſtand half an hour before you put it into the oven, an hour will bake it, mind your oven is not too hot.

To make a Common Rice Pudding.

TAKE half a pound of rice waſh it clean, two ounces of beef ſuet ſhred fine, a little cinnamon ſhred fine, a little ſhred lemon-peel, three pints of milk, a little ſalt and ſugar to your taſte, ſtir all well together and bake it in a deep diſh, an hour and a half will bake it; take it out with tea-cups and turn it upon your diſh.

To make a Blood Pudding.

WHEN you kill a gooſe, or a couple of large fowls, take a tea-cup full of oatmeal and let them bleed into it, ſtir it till cold, then take the crumbs of a ſtale penny loaf, pour over them as much boiling cream as will wet them, ſtir the bread and blood together, while the bread is warm, then add half a pound of beef ſuet ſhred very fine, two onions, a ſprig or two of penny-royal, the ſame of pot-marjoram, and thyme, and a little lemon-peel, ſhred theſe very fine; take chyan, ſalt, beaten mace and nutmeg, five eggs beaten well, mix theſe together; bake it in a tin an hour and a half, mind your oven is not too hot; turn it out upon your diſh, ſo ſerve it up.

To make a Brown Bread Pudding.

TAKE ſtale brown bread crumbs, that has no rye in, according to the ſize you would have your pudding, pour over

over them as much boiling cream as will moiſten them; to a pound of bread crumbs add three quarters of a pound of beef ſuet or marrow chopped fine, the rind of a ſmall lemon ſhred and the juice, five or ſix cloves beat very fine, half a nutmeg grated, a quarter of a pound of loaf ſugar, two ſpoonsfull of roſe water, the ſame of brandy, one ſpoonfull of the beſt flour, eight eggs, leave out the whites of three, mix theſe well together, boil it in a tin mould; butter your mould well and tie it up very cloſe, two hours will boil it but keep it boiling all the time; turn it out upon your diſh, garniſh with candied orange, and ſerve it up with wine ſauce.

To make Pease Pudding.

TAKE ſplit peaſe according to the ſize you would have your pudding, waſh, pick them and tie them up in a cloth, take care to leave room for them to ſwell, and that no water gets in, put it into a pot and boil it two hours, then take it up and beat the peaſe ſmall in a bowl, and add two ounces of butter, two eggs, two ſpoonsfull of thick cream, a little ſalt and a little ground pepper, mix theſe well together, butter your cloth, tie it up as cloſe as you can, and boil it an hour more, theſe ingredients ſerve for a ſmall pudding only.

To make German Puffs.

TAKE a quarter of a pound of almonds blanched and pounded fine with a little roſe water, beat four eggs, leave

leave out two whites, two ſpoonsfull of flour, a pint of cream, two ounces of clarified butter and a ſpoonfull of brandy, ſweeten them to your taſte with loaf ſugar, fill your pans half full and bake them; for ſauce take white wine and melted butter.

To make a Potato Pudding.

MASH a pound of boiled potatos of the mealy ſort, take the yolks of four eggs, with one white, beat them well, add a quarter of a pint of good cream, ſix ounces of melted butter, ſugar, nutmeg and brandy to your taſte, a little candied orange or lemon-peel, bake it half an hour with puff paſte round your diſh.

To make a Sago Pudding.

BOIL four ounces of ſago in a quart of cream or milk till ſoft, when cold put in ſix eggs, leaving out three whites, beat them well, then add three ſpoonsfull of ſack, half a nutmeg, a little fine white bread grated, ſweeten it to your taſte; a little better than half an hour will bake it; melted butter, ſack and ſugar for ſauce.

To make an Orange Pudding.

TAKE two large ſeville oranges, take off a little of the rind of one of them with a grater, peel them the thickneſs of half a crown, boil the peel changing the water two or three times, then beat it in a marble mortar, take the crumb of a french penny roll, pour over them four ounces

ounces of clarified butter, put in the peel and four ounces of loaf ſugar, ſtir it well together, when cold, add ſeven eggs, leaving out five whites, orange juice, and the rind you grated off, mix all well together, lay light paſte round your diſh, three quarters of an hour will bake it in a tolerable briſk oven. Lemon pudding and cheeſe-cake are made the ſame way.

To make a VEGETABLE PYE.

TAKE cauliflowers broken into neat pieces, white cabbage cut into ſmall quantities, a few heads of celery neatly cut, a few ſmall onions, and potatos peeled, and ſome endive (if white and not bitter;) boil theſe ſeparately in milk and water, drain and keep them hot; raiſe the walls of your pye; fill it with ſome thing to ſupport it and lay on the lid, bake it ſufficiently to ſtand, but not quite enough take off the lid, lay in the vegetables neatly in rows; thus, a row of cauliflower, a row of onions &c. add chyan, ſalt and beaten mace as you go on, then put on your lid again; bake your pye half an hour more, take care not to burn it; have ready good fricaſſee ſauce, take off the lid, pour over it the ſauce, and ſerve it up without the lid.

To make PLUMB FRITTERS.

TAKE five ſpoonsfull of the beſt flour, one of new yeaſt that is not bitter, four eggs, four ounces of butter melted in as much milk as will mix it, as you would

rolls,

rolls, beat it well, till it leaves your hand and the baſon, cover and ſet it by the fire till it riſes, then add two ſpoonsfull of brandy, one of roſe water, one of almond water, the rind of half a lemon and the juice, a little grated nutmeg and ſugar to your taſte, put half a pound of currants well cleaned, fry them well and ſend them up with grated ſugar, wine ſauce is proper.

To make Apple Fritters.

MAKE your paſte as before directed, pare and chop four good baking apples ſmall, put to them a little grated nutmeg, ſhred lemon-peel and ſugar to your taſte, fry them as before, ſerve them up with grated ſugar. The ſame paſte will do for bacon and ham ſcraped very fine.

To make Rice Fritters.

TAKE a quarter of a pound of ground rice, as much cream as will cree it ſtiff, with a piece of lemon-peel, as it boils ſtir in ſix ounces of butter, a little grated nutmeg, ſtir all together till cold, take out the lemon-peel, ſhred it fine and put it in again, take eight eggs, leaving out three of the whites, a little ſugar with a ſpoonfull of roſe water, mix all well together and fry them neatly as any other fritters; ſend them up with ſeville orange.

To ſtew Pippins.

TAKE the little hard golden pippins, pare them fine and thin, bore a hole through them, to one pound of

pippins take a pound of double refined ſugar, put it into your pan, wet it with water, then let it boil and ſtand till cold, put your pippins into the pan to your ſyrup, cover them well with it, and ſtrew a little ſugar over them, cover them with paper, ſet them on a clear fire, and ſkim them, when they boil take them off, let them ſtand till cool and ſet them on again, and ſo on till they are tender and very clear, then put to them a little reniſh wine, and the juice of one lemon, pare a lemon very thin and lay amongſt them on the diſh, ſo ſend them up to table, either hot or cold.

To make Strawberry Fool.

TAKE a quart of cream, let it boil, take it off, ſtir it till pretty cold, have ready beat with a little thick cream ſix yolks of eggs, and put to it, ſweeten it to your taſte with ſifted ſugar; add a quart of ſtrawberries, make it hot, and ſerve it up, this is a pretty corner diſh.

To make Gooseberry Fool.

TAKE young gooſeberries, pick and coddle them, rub them through a hair ſieve with the back of a ſpoon, have ready ſome thin cream (according to the quantity you wiſh to make) boil it with a ſtick of cinnamon, and a little lemon-peel, take out the ſeaſoning, when cold mix all together, ſweeten it with loaf ſugar to your taſte.

To make CURDS.

BEAT ſix eggs with a quart of ſweet cream, ſet a quart of water on the fire with a little ſalt in; when it boils put in the cream and eggs, give it a boil, put it into a cullender with a piece of white linen cloth at the bottom to drain through, it will be twelve hours before it is fit for uſe.

To make SAVOURY JELLY.

TAKE a pound of lean beef, a ſmall knuckle of veal, half a pound of lean bacon, one head of celery, a carrot waſhed and dried well, a few white pepper corns, three or four blades of mace, a dozen cloves, a ſmall bunch of chervil, one ounce of iſinglaſs cut fine, half an ounce of hartſhorn ſhavings, put all theſe into a ſtew-pan well tinned, with two quarts of ſoft water, cover it cloſe, ſet it on a ſlow charcoal fire, ſtew it gently, ſtir it ſometime till all the goodneſs is out, you may add a calf's foot or two, it will make it ſtronger, ſtrain it through a hair ſieve, ſqueeze the ingredients well: when cold take off the fat, then put it into a ſtew-pan with the whites of three eggs and the ſhells beat well together, a little chyan and ſalt, ſet it over a ſlow fire, let it boil, run it through a jelly bag, put it into your frame before it is quite ſet, put into your diſh a chicken neatly roaſted and larded with the breaſt downwards, a partridge, a pheaſant, a woodcock, larks, or any ſmall birds that will ſuit you, according to the ſize you would have your diſh,

this jelly, makes very good ſoup thinned with a little ſmall gravy.

To make JELLY *for* FISH *or* PICKLES.

TAKE a gang of calf's feet well cleaned, put to them three quarts of ſoft water, ſtew them gently five or ſix hours, ſtrain them through a hair ſieve, when the jelly is cold take off all the fat; put it into a ſtew-pan let it juſt melt, but not be made hot; beat the whites of five eggs with three of the ſhells, the rind of a lemon peeled thin and the juice of three, ſtir theſe well together, ſet it on the fire, let it boil one minute, then run it through a jelly bag, put the jelly back into the bag till it comes clear, before it is quite cold put it into your frame or mould; you may drop into it any kind of pickles you pleaſe; theſe turned out look very well among cold things in different ſhapes, you may lay pickled ſmelts, prawns, or pickled herrings upon a diſh and pour the jelly over them, garniſh with parſley.

To make CITRON JELLY.

TAKE two ounces of iſinglaſs, pulled very fine, put it into a pint of ſpring water, ſtew it in a ſilver ſauce-pan, or copper well tinned, till all the iſinglaſs is nearly diſſolved, it will take a long time, when cold put it into a ſtew-pan with as much good ſherry as you have ſtock, the rind of two lemons peeled thin, the juice of four, three ſpoonsfull of the beſt brandy, four ſpoonsfull of

of citron water, the whites of four eggs beat well with two of the ſhells, ſweeten it with loaf ſugar, ſtir it well, ſet it on a ſlow fire, boil it one minute, then run it through a jelly bag, you may put it into what kind of moulds you pleaſe, drop in ſmall ſhreds of candied citron.

To make Calf's Foot Jelly,

TAKE a gang of calf's feet well cleaned, put to them three quarts of ſoft water, cover them cloſe, ſtew them gently till its reduced to three pints, then ſtrain it through a hair ſieve, when cold take off the fat, to a pint of the jelly put a pint of good ſherry or madeira, a quarter of a pint of brandy, the rind of three lemons and the juice of four, beat the whites of five eggs with three of the ſhells, put all theſe into a ſtew-pan with loaf ſugar to your taſte, ſtir them till the ſugar is melted on a ſlow fire, boil it a minute, then run it through a jelly bag, put the jelly back into the bag till it runs clear, then put it into the moulds, if they are pots dip them into cold water, if in tins hot water, wipe them dry, and rub them with a little ſweet oil, when cold turn them out on a diſh, garniſh with parſley or flowers.

To ſtew Pears.

TAKE good ſtewing pears, pare them thin, lay them into a baking diſh, have your ſeaſoning ready, which is cut lemon-peel, beaten cinnamon and mace, a little cut ginger

ginger, a little red ſander finely beat, and ſifted ſugar, to your taſte, ſtrew theſe over the pears, ſtick the pears with cloves, or clove pepper beat, put in a little water and red wine, bake them all night, when you put them into the diſh, garniſh with lemon-peel cut narrow, ſqueeze ſome lemon juice into the ſyrup you put over them.

To make a Mouse Trap.

TAKE a pint of cream and eggs, prepared as if for cuſtards to put into cups, fill your diſh and have ready ſome fine jar raſins ſtoned, or dried cherries, ſtick theſe into the cuſtard, have ready ſome clear barley-ſugar as none elſe will do, ſet it by the fire till it diſſolves, ſo draw it out into lengths and croſs it, draw ſome of it as ſmall as a thread, let the cuſtard be cold in the diſh before this is put on, garniſh as you pleaſe.

To make the Moon *and* Stars *in* Jelly.

TAKE the diſh you intend for the table, have ready ſome white jelly, the ſame as for ſlummery; likewiſe a mould the ſhape of half a moon and two or three the ſhape of ſtars, fix them on your diſh before you put in your white jelly, which is to repreſent the ſky, have ready ſome clear jelly ſuch as is for glaſſes, when your white jelly is cold on the diſh, take out the moulds of the moon and ſtars carefully, and fill up the places with the clear jelly but not hot, leaſt it diſſolves the white; its a pretty diſh by candle light.

To

To make a TRIFLE.

TAKE macaroons, or round ſavoy biſcuits, put them into the bottom of a diſh, ſeaſon with a little grated nutmeg, and as much white wine as will cover them, then lay round them a few different ſorts of ſweet-meats, make a boiled cuſtard, when cold, pour it over them about two inches thick, then heap it up neatly with frothed cream; if in a long diſh it is proper for a corner, if round, for a middle diſh. To froth the cream, take a pint of the thickeſt cream you can get, grate the rind of a lemon, and fine ſugar, mix all together with the whites of two eggs, wiſk them half an hour, before you ſkim it, lay the froth on a tiffany to drain, lay it on your trifle juſt before you ſend it up.

To make CREAM *of any* SORT *of* JAM.

TAKE a ſpoonfull of jam, put it into a ſtone bowl with a ſpoonfull of cream, beat it well with the back of a ſpoon, then add more cream and the white of an egg well beat, wiſk all together to a ſtrong froth, lay a little of your jam on your diſh or plate, put the froth upon it. To raſpberry cream always add currant jelly.

To make a SYLLABUB.

TAKE half a gill of wine, the rind of a lemon, a little juice with ſugar to your taſte, a pint of thick cream, wiſk it well, and lay the froth to drain all night, then put a ſpoonfull of red or white wine ſweetened into your glaſſ-

es

es and fill them up with the froth as high as you can, theſe are proper to ſet on a ſalver amongſt jelly-glaſſes.

To make Syllabub *another Way.*

TAKE three pints of cream, boil it with cinnamon and mace, and a little lemon-peel, then take out the ſpices; take it off the fire and keep ſtirring it till it is new milk warm, then take a pint of white wine and the juice of a lemon, and as much ſugar as will ſweeten it, pour your warm cream to your wine, holding it very high, and pouring by little and little, cover it four hours or more; let it be in long glaſſes.

To make Snow.

TAKE a pint of cream and the juice of a lemon, put it to a glaſs of white wine, and a glaſs of ſack, pour it very high upon the cream by little and little, then take a wiſk and tie a ſprig of roſemary and ſome lemon-peel to it, and beat it till it is a froth, take it off into glaſſes, keep frothing it till you get it all.

To make White Almond Butter.

TAKE four ounces of almonds blanched and beaten fine in a marble mortar, with a little cream, ſet it on the fire, take three yolks well beat, with a ſpoonfull of roſe water, ſtrain it into your cream, off the fire, as it muſt not boil, and put in your almonds, ſweeten it to your taſte, mix all well together, ſet it on a ſlow fire, ſtirring

ſtirring it, only one way ſlowly, untill it is as thick as you can get it, then put it into a pot and let it ſtand till the next day, work it up with fine ſifted ſugar, and put it through a ſqirt into a diſh; it is pretty in a deſert.

To make Barbadoes Butter.

TAKE a quart of good milk or thin cream, one nutmeg cut into four, a little cinnamon, tie them in a thin rag, take twelve eggs leave out ſix whites, and put to your eggs two ſpoonsfull of milk with a little roſe water, ſtrain them into your milk when it boils, keep it on the fire and keep ſtirring till it becomes a ſtiff curd, ſtrain it very well through a clean cloth, till all the whey is out, take out the curd and beat it in a marble mortar with a little orange flower water, and ſome double refined ſugar, beat it very fine and put it into a baſon, ſmooth it down very cloſe, the next day turn it out upon a diſh, ſtick it with blanched almonds cut into lengths on the top, or green citron, lay round it frothed cream, if egg cheeſe you muſt put it into a mould made for that uſe, when it is turned out upon a diſh you muſt put on it a thick cuſtard, ſtrewed with nonparel comfits, and ſerve it up, do not let the cuſtard run off, the curd muſt be cold before the cuſtard is laid on, this is pretty in cold entertainments.

To make Lemon Cream.

TAKE a pint of water and the parings of two lemons,

(the yellow or rind part only) let them ſtand three hours, put to it half a pound of fine loaf ſugar, ſet it over a clear fire till the ſugar is diſſolved, add the juice of four lemons, beat the whites of ſix eggs but not to froth, when it is almoſt cold ſtir all well together, run it through a thin jelly bag, ſet it over the fire again, ſtir it and when thick take it off, put it into cuſtard glaſſes.

To make a Dish *of* Roasted Apples.

TAKE ſmall apples, roaſt them in a ſlow oven, till they are ſoft, mind they do not fall, have ready ſome rice, cree it ſtiff with a little lemon-peel in it and a ſtick of cinnamon, when the rice is enough take out the ſeaſoning, put to it a ſpoonfull of roſe water and one of almond water, ſweeten it to your taſte, when cold lay apples into the diſh, lay the rice neatly over them, with a knife ſtick them with bit of candied orange, and garniſh with any thing green.

To make a Floating Island.

TAKE a quarter of a pound of the pulp of roaſted apples, a quarter of a pound of ſugar finely ſifted, and the juice of three large lemons, the whites of three eggs; mix all together, and beat it two hours with a wooden ſpoon in a wooden diſh, then put it into your diſh and pour cream round it, the cream muſt be ſweetened and ſome lemon-peel grated into it, heap up your rock as high as you can, which muſt be made of frothed cream.

To

To make a HEN'S NEST.

MAKE a very ſtrong jelly and drop it into a large baſon, then take three ſmall eggs and blow them, fill them with blanc-mange, ſet them in wet bran, when cold break the ſhells off, put them into the baſon before the jelly is quite cold or ſet, then take lemon-peel cut like ſtraws, ſtrew them careleſſly upon the jelly like a neſt, when it is quite cold turn it out into your diſh for the table.

To make an ISLAND.

TAKE the whites of two new laid eggs and a little currant jelly, beat them together for an hour, have ready round your diſh a little creed rice with ſome ſugar, a little lemon-peel and a ſpoonfull of roſe water, then put your iſland in the middle of your diſh, and ſtick the rice with candied orange or lemon.

To make a CUSTARD.

TAKE a piece of ſpunge cake, or ſeed cake, lay it on a piece of paper in an oven, turn it over and toaſt it well, then cut it into ſquare pieces, lay it on the diſh you intend to ſend it up on, warm as much white wine with a little ſugar and nutmeg as you think will ſoak it, pour it on the cake, keep turning it till its all ſoaked up, then pour over it a boiled cuſtard, but let both be cold firſt, ſtick it with long pieces of candied orange, lay round

the cuſtard wine ſours, damſons or any other red ſweet-meats, garniſh with flowers.

CHAP. VI.

Of dressing Vegetables, Eggs, and Cheese.

To ſtew Celery.

TAKE large heads of celery, cut off the green ends and trim it neatly, ſtew it in water till ſoft, pour the water from it, then put in a little good gravy, a little lemon-peel ſhred, chyan and ſalt to your taſte, thicken it a little, ſo ſend it up. You may make fricaſſee ſauce to it if you chooſe.

To ſtew Cucumbers.

TAKE middle ſized cucumbers, pare and cut them into four, take out the ſeeds and cut them into ſmall ſquares, then put them into a ſauce-pan with a few ſmall onions whole, put a little water to them, boil them a quarter of an hour, then pour the water from them, and put gravy, chyan, ſalt, and a lump of butter, thicken with a little flower and water.

To ſtew CUCUMBERS *another Way.*

TAKE cucumbers, pare and cut them into ſlices half an inch thick; peel a few onions and cut them into ſlices, lay them on a hair ſieve, ſtrew a little ſalt over them, and let them ſtand to drain, dredge and fry them in a little freſh butter very hot, fry them brown, but take care not to burn them, lay them on a ſieve again to drain, then ſtew them in a little good gravy half an hour, put in a little butter, thicken with flour and water, put in a ſpoonfull of walnut-catchup, ſeaſon with chyan, and ſalt.

To ſtew PEASE.

TAKE peaſe not too young, put them into a jar, with a ſprig or two of thyme, the ſame of pot-marjoram, a ſmall bunch of mint, and one of young onions, a quarter of a pound of butter, half a pint of water, chyan and ſalt, cover them cloſe and ſet them into a kettle of cold water, let them ſtew three hours, mind to keep the water boiling all the time, then take out the herbs, and put the peaſe into a ſtew-pan with the gravy, thicken it with a little flour and water, and boil them five minutes. Theſe are very good to a ſtewed duck or breaſt of veal.

To fricaſſee CAULIFLOWER.

TAKE cauliflowers, when cloſe, and break them into handſome pieces, boil them in milk and water till tender, then

then lay them on a diſh, ſtrew over them a very little mace, and ſalt, and pour over them fricaſſee ſauce. You may do ſmall potatoes the ſame way.

An Egg Cheese.

TAKE a quart of new milk and five eggs, beat them and put the milk to them warm, keep ſtirring it till it comes to a curd, then add the juice of half a lemon and a little ſugar, put it into a curd mould, till drained quite clear from the whey, then turn it out and ſend it to table.

Forced Eggs.

BOIL the eggs hard and peel the ſhells off, wrap them up in force-meat and fry them a fine brown, then cut them length way with the yolks, put fine brown gravy into the diſh thickened a little; do not pour it over the eggs.

Macaroni.

BOIL it in milk and water till tender, drain and lay it on a diſh, pour over it ſtewed cheeſe or fricaſſee ſauce which you pleaſe, but do not ſalamander it.

To ſtew Cheese.

TAKE rich cheeſe that will melt, ſcrape it, and put it into a ſtew-pan, with a tea-cup full of good cream, a bit of butter the ſize of a walnut, ſtir it over a ſlow fire till

till all are melted, if too thin, beat up the yolk of an egg and put to it; this will do to ſend in over macaroni; on a toaſt, or without it.

To ſtew CHEESE *in* ALE *and* WATER.

TAKE old cheeſe dry and ſtrong, ſcrape it on a pewter-plate, or cheeſe toaſter, put to it two ſpoonsfull of ale, two of water, and a lump of butter, ſet it over a few coals, or in an oven, keep ſtirring it with a knife till it is all melted, ſerve it up on the plate you made it on.

To fry POTATOES *with* ONIONS.

HALF boil potatoes and onions, cut your potatoes about a quarter of an inch thick, and ſlice your onions, pepper and ſalt them, fry them in butter a nice brown.

To fry ARTICHOKE BOTTOMS.

WHEN the artichokes are boiled, pull off the leaves and chokes, take the bottoms out clean and whole, have ready ſome batter which muſt be made of egg, a little fine flour and a little ſalt, dip in the bottoms and fry them in clarified butter, then drain them well, ſerve them up with melted butter; if to uſe with a made diſh, make your batter thinner and lay them on your made diſh, for garniſh, ſhake a bunch of barberries into the gravy.

To keep KIDNEY-BEANS *for Winter.*

TAKE them gathered dry, before they are old and ſtringey, cut off the ends, put them down into a jar, a layer of beans then a layer of ſalt, ſo on till full, cover them cloſe down with a bladder and keep them in a cold dry place; when you uſe them, cut them neatly, and put them over night into hard water juſt aired; put them into cold hard water in the morning, boil them in hard water with a little butter; if the water taſtes ſalt, pour it from them and add more boiling water, drain and ſerve them up plain or with fricaſſee ſauce.

To dry ARTIHOKE BOTTOMS.

TAKE artichokes when not too young, boil them till the leaves will come out, but not ſo much as when to go to table, take off the leaves and the choke, lay the bottoms on a hair ſieve to drain, ſtrew over them a little ſalt, cover them with a ſtrainer, ſet them in the ſun, bring them to the air of the fire every night till quite dry, put them into a paper bag and hang them within the air of the fire as they are apt to turn damp, when you uſe them for fricaſſee or made diſhes, put them into milk and water two or three hours, then boil them a little in milk and water with a little ſalt.

CHAP. VII.

Of Sauces.

To make Quins Fish Sauce.

TAKE a quart of walnut pickle, put to it ſix anchovies with mace, cloves and whole pepper, ſix bay-leaves, ſix ſhalots, boil them all together till the anchovies are diſſolved, when cold, put in half a pint of red wine and bottle it up; when you uſe it give it a ſhake, two ſpoonsfull of this to a little rich melted butter makes good ſauce.

To make Quins Sauce *another Way.*

TAKE two hands full of ſcraped horſe-radiſh, four cloves of garlic, the rind of a lemon cut thin, ſix bay-leaves ſix ſhalots cut into ſlices, put theſe into a ſauce-pan, with a quart of the beſt white wine vinegar and twelve anchovies chopped ſmall, ſtew it gently half an hour, then ſtrain and ſqueeze it quite dry, put the liquor into a ſauce-pan with a quart of red wine, juſt give it a boil, have ready in an earthen pot, a dozen cloves, a large nutmeg cut into pieces, ſix large blades of mace, five or ſix pieces of white ginger, half an ounce of white pepper corns, pour the liquor boiling hot over them, when cold bottle it up with the ſpices, keep it in a dry place; two table ſpoonsfull of this with one of walnut-catchup and

ſome good melted butter, makes excellent fiſh ſauce, you may add a little ſcraped horſe-radiſh if you pleaſe.

QUINS FISH SAUCE *another Way.*

TAKE half a pint of muſhroom-catchup, a quarter of a pint of the liquor of pickled walnuts, three anchovies, two cloves of garlic pounded, a quarter of a tea-ſpoonfull of chyan pepper, put all into a bottle and ſhake it well.

To make FISH LEAR.

TAKE a ſmall bunch of thyme, the ſame of pot-marjoram, eight onions ſliced, a ſtick of horſe-radiſh cut into ſmall pieces, and twelve anchovies chopped fine, put to theſe a quart of ſtrong ale alegar, ſtew it gently half an hour, then ſtrain it quite dry, boil the liquor again five minutes, pour it boiling hot over the rind of a lemon peeled thin, a quarter of an ounce of white pepper, the ſame of white ginger, when cold bottle it up with the ſeaſoning; a tea-ſpoonfull or two of this gives a pleaſant tartneſs to all ſorts of fiſh ſauce, and made diſhes that are browned.

To make HOT POIVRADE SAUCE.

TAKE two anchovies, take out the bones, waſh them and chop them fine with two or three ſhalots, ſix ſpoonsfull of gravy and ſix of vinegar, boil theſe two minutes, keep ſtirring it; you may either ſend it up ſtrained, or with the ingredients.

To

To make Cold Poivrade Sauce.

TAKE two anchovies, take out the bones, chop them well, put them into a baſon with two table ſpoonsfull of the beſt eating oil, a tea-ſpoonfull of made muſtard, rub theſe well with the back of a ſpoon, add two large ſhalots ſhred fine and ſhred parſley; mix theſe well together with vinegar to your taſte.

Browning *for made* Dishes.

PUT a quarter of a pound of lump ſugar into a frying-pan with a little water to melt it, a bit of butter as big as a nutmeg, put it on a ſlow fire and when the ſugar begins to froth, keep ſtirring it with a ſkewer till it is quite black, pour in a pint of hot water, take it off the fire or elſe it will boil over, then boil it half an hour quickly with a gill of catchup in it, ſtrain it off, and when cold bottle it up for uſe.

To make Lobster Sauce.

TAKE a good lobſter, pick out all the meat, lay the berries or coral by themſelves, chop the meat of the lobſter very fine, take half a pound of butter, a tea-cup full of water, or ſmall gravy, dredge in flour as for melted butter, a large anchovy ſhred fine, a little nutmeg, chyan, and mace, two ſpoonsfull of walnut-catchup, boil them up together, put in the lobſter, bruiſe the coral in a marble mortar, put a little in, mind not to make it too high a colour, ſqueeze in lemon juice, then juſt give it a

boil, do not make it till you want to uſe it. Make crab ſauce the ſame way.

Oyster Sauce.

TAKE a bit of veal, put to it a pint of water, a large onion with two or three cloves, white pepper corns, lemon-peel, and two anchovies, ſtew it to half the quantity then ſtrain it, ſhred the lemon-peel, put it into the gravy again, with a little nutmeg, beaten mace, two ſpoonsfull of white-catchup, a good lump of butter, a tea-cup full of good cream, beard your oyſters, put them in with their liquor, boil all together, thicken it with flour and water.

Cockle Sauce.

TAKE cockles, hotch them, waſh the cockles well in their liquor, let it ſtand to ſettle, then ſtrain it, melt your butter in the liquor, add as much water or ſmall gravy as you want, put in a little grated nutmeg and two ſpoonsfull of walnut-catchup, the ſame of port wine, then put in your cockles, make it a proper thickneſs with flour and water, and give it a boil.

To make Anchovy Sauce.

MELT ſome good butter, chop two or three anchovies, put them in the butter with grated nutmeg, two or three ſpoonsfull of walnut-catchup, and a little beef or mutton gravy if you have it, then juſt give it a boil.

To

To make Dutch Sauce.

TAKE a quarter of a pound of butter, four ſpoonsfull of water, dredge in a little flour, chop three anchovies and put in with three ſpoonsfull of good vinegar, a little ſcraped horſe-radiſh, boil all together and ſend it up immediately, or elſe it will oil; this ſauce is proper to all freſh water fiſh.

To make Onion Sauce.

TAKE large onions, peel them, and boil them in ſoft water and milk, with half a turnip till quite ſoft, if you wiſh to have it mild change the water, rub them through a hair ſieve with a wood ſpoon and lay them on the ſieve again to drain, put them into a ſauce-pan with a lump of butter and cream to make them a proper thickneſs, and a little ſalt, ſtir it well and boil it one minute. This ſauce is proper to pour over boiled rabbits, partridges, ducks or young geeſe; a loin or ſhoulder of mutton look well with this ſauce poured over it.

To make Shrimp Sauce.

TAKE ſhrimps and pick them, waſh the ſkins and put them into ſoft water, boil them, then ſtrain the liquor from the ſkins, put to the liquor a good lump of butter, grated nutmeg, a ſpoonfull of white or walnut-catchup, chop half of your ſhrimps fine and put in the other half whole, give it a boil, make it a proper thickneſs

thickneſs with flour and water, add a little lemon if you like.

To make SHRIMP SAUCE *another Way.*

MELT ſome butter in gravy, put in grated nutmeg, beaten mace and a ſpoonfull of catchup, put in your ſhrimps whole, juſt give it a boil and add lemon-juice to your taſte.

To make a GRAVY *for* WHITE DISHES.

TAKE veal according to the quantity you want, (a pound and a half will make a pint of gravy) put it into a tin ſauce-pan which will cover cloſe, put to it ſoft water, two onions, one head of celery, ſome white pepper corns, three or four blades of mace, three or four cloves, two anchovies, a little lemon-peel, ſtew it gently till all the goodneſs is out, ſtrain it, and when cold take off the fat; this gravy is proper for all white diſhes and ſauces.

To make BROWN GRAVY.

TAKE beef as free from bone and fat as you can, cut it into ſlices about an inch thick, lay it into a tin dripping-pan, ſeaſon it with a little ground pepper and ſalt, lay ſmall bits of butter over it, put it into a briſk oven that will broil it, but do not burn it, when half broiled, take it out, ſcore it well and let it lay till all the gravy is run out, then put the meat into a ſauce-pan with two or three

three onions, a little thyme, pot-marjoram, a ſmall bunch of chervil, pepper corns, cloves, two or three bay-leaves, put to them boiling ſoft water, according to the quantity you want; one pound of beef will make a pint of gravy; cover it cloſe, ſtew it gently, till the goodneſs is out, ſtrain it, take off the fat, take care of the gravy which was left in the dripping-pan, when cold mix them together.

To make Bread Sauce.

TAKE the necks, gizzards and livers of turkies, chickens, partridges, or any kind of fowls you want the ſauce for, and a bit of lean meat, put them into a ſauce-pan with a little ſoft water, a few cloves, pepper corns and a large onion, boil them well, take ſome ſtale bread crumbs, and ſtrain it upon them, put the crumbs and the gravy into the ſauce-pan with two ounces of butter a tea-cup full of cream and ſalt to your taſte, boil theſe well, if too thick add more cream.

CHAP. VIII.

Of Preserving.

To preſerve Peaches.

TAKE ſix pounds of double refined ſugar, clarify this gradually

gradually, this quantity will do for an hundred peaches, when it is clear put in your fruit, which muſt be rubb'd in a cloth to take off the dawn, boil them quick, when they ſoften they are enough, lay them in a ſieve to drain, when cold, put them into a glaſs jar, and as much brandy as will cover them, let them ſtand three days, boil the ſyrup till clear, drain the brandy from the peaches, meaſure an equal quantity of each, mix them well together, pour it over the peaches and cover them up cloſe; you may do apricots and nectarines the ſame way.

To preſerve CUCUMBERS.

TAKE cucumbers freſh gathered, ſmooth and green, and not too ripe, the turkey ſort are the beſt, put them into ſalt and water in an earthen pot and cover them with cabbage leaves, tie a paper over them, and ſet them by the fire till they are warm, keep them ſo till they are yellow, then put them into a braſs pan with freſh ſalt and water, and freſh leaves, cover them cloſe and ſet them on a ſlow fire till green, they muſt be made ſcalding hot, but not to boil, when green put them into freſh hot water and let them ſtand till cold, cut the large ones length ways and take out the pulp, put them into cold water changing them twice a day till the ſalt is out of them, then make a ſyrup of double refined ſugar, when cold, put the cucumbers in with a piece of race ginger clean waſhed and the outſide ſcraped off, a little lemon-peel cut thin boil the ſyrup every other day and when cold,

cold, put the cucumbers in, ſkim it well till the ſyrup is thick and they look clear and criſp; it takes better than two pounds of ſugar to one of fruit. You may do french beans or any other green thing the ſame way.

To preſerve ORANGES *whole.*

TAKE ſeville oranges, with the ſmootheſt and cleareſt ſkins you can get, grate a little of the rind off as even as you can, take a round bit out of the top, ſo as you can take the pulp all out, be careful not to break the ſides of the orange, put them into ſpring water in an earthen pot, let them ſtand two days and two nights, change the water twice in the time, then tie them up ſingly in fine linen, put them into cold ſpring water, boil them gently an hour, take them out and drain them well, weigh them, and to every pound of orange take a pound and a half of fine ſugar, put the ſugar into a ſtew-pan and to every pound of ſugar put half a pint of ſpring water, juſt melt the ſugar, take it off the fire, beat the white of an egg in two ſpoonsfull of ſpring water, ſtir it well in the ſyrup, ſet it on the fire and as the ſkim riſes take it off till clear, boil it ten minutes and pour it over the oranges, let it ſtand two days, then boil the ſyrup again, a quarter of an hour, and pour it over them (mind to ſkim it) let them ſtand three or four days, then put them into a ſtew-pan with the ſyrup, boil them gently a quarter of an hour, keep turning them all the time; then put them into the pot you mean to keep them in,

pour the ſyrup over them, when cold, dip papers into brandy and lay over them, tie them up cloſe.

To preſerve ORANGES *in quarters with the pulp and juice in.*

TAKE ſeville oranges, grate off a little of the rind, put them into ſpring water, let them ſtand one night, tie them the ſame as before, boil them three quarters of an hour changing the water once, take them out of the water and let them ſtand till cold, then weigh them, and to every pound of orange put a pound and a half of ſugar, cut your oranges into quarters, take out the ſeeds, without any of the pulp, take care not to looſe the juice, dip your ſugar into ſpring water, put it into a ſtew-pan, juſt melt it, take it off the fire, beat the white of an egg in three ſpoonsfull of ſpring water, ſtir it well in the ſyrup, ſet it on the fire, ſkim it well and boil it a quarter of an hour, take your oranges out, lay them into an earthen pot and pour the ſyrup over them, let them ſtand two nights, then put your oranges and ſyrup into a ſtew-pan, boil them gently half an hour, ſkim them well, then put them into pots, let them ſtand a day or two, if they ſoak up the ſyrup, you muſt make more ſo as to cover them; tie them up as before directed.

To preſerve ORANGES *in ſlices.*

TAKE ſeville oranges, pare the rind off, then cut them into

into round ſlices about the thickneſs of a half crown, weigh them and take the ſame quantity of ſugar as before, beat half of the ſugar very fine, ſpread a layer of oranges into a deep diſh, cover them with ſugar, then another layer of oranges on the ſugar and ſo on till you have done, take care not to looſe any of the juice, take out all the pippins, let them ſtand all night, then put them into a very ſlow oven till the ſugar is melted, take them out carefully into another deep diſh, put the ſyrup into a ſtew-pan and put the other half of the ſugar into the pan, ſtir it till melted, beat the white of an egg in three or four ſpoonsfull of ſpring water, boil it a quarter of an hour and ſkim it well, pour it over the oranges, when cold, cover them cloſe down, let them ſtand two days and two nights, then put them carefully into a ſtew-pan all together, ſet them on a ſlow fire, boil them twenty minutes and ſkim them, take them up into the pots you mean to keep them in, pour the ſyrup over them, when cold, cover them with paper dipped in brandy as before.

Orange Chips.

TAKE the rind of ſeville oranges peeled thin, put it into ſpring water, change it every day for three days, then boil it in water a quarter of an hour, lay it over a hair ſieve to drain, then weigh it, and to one pound of chips take two pounds of ſugar and a pint of ſpring water, let the ſugar melt before you ſet it on the fire, beat the white of an egg in two ſpoonsfull of ſpring water and ſtir it well

in, ſet it on a ſlow fire and ſkim it well, boil it a quarter of an hour, put the chips into an earthen pot, pour the ſyrup boiling hot over them, let it ſtand two days, then boil all together a quarter of an hour, when cold, put them into pots, and cover them down with paper dipped in brandy; look at them in the courſe of a week, if they ſpeck or the ſyrup runs thin, then boil them again; this receipt is proper to ſend them up in the ſyrup; but if you wiſh to dry them, do thus, boil your ſyrup near candy height, pour it over them, and let them ſtand in the ſyrup till it is very thick and hangs about them, then take them out on to writing paper, beat a little fine ſugar and ſift over them, let them ſtand in a very dry cloſet, or any place where they will dry gradually.

To make ORANGE MARMALADE.

TAKE the pulp of oranges, pick out the pippins and ſkins, beat it in a marble mortar, then rub it through a coarſe hair ſieve, take the juice of the oranges and a very little of the rind grated fine, to a pint of this add a pound and a half of ſugar, beat the ſugar fine and mix them together, let it ſtand twenty four hours, then put it into a ſtew-pan, ſet it over a ſlow fire as the ſkim riſes take it off, boil it half an hour, when cold put it into your pots, cover them with paper dipped in brandy.

To make MARMALADE *for Puffs.*

TAKE ſeville oranges, grate off the outſide rind, cut

cut them into quarters and take out the pulp, boil the rind in ſpring water till tender, changing the water to take off the bitterneſs, pick the ſkins and pippins out of the pulp, put them into a mortar with the rind and beat them well, rub them through a ſieve, then put the juice of the oranges to it, to a pint of this put a pound of loaf ſugar, beat the ſugar and mix it, then do it as for orange marmalade.

To preſerve MAGNUM BONUM PLUMBS.

GATHER them when dry, before they are quite ripe, peel them, and ſcrape the outſide bark well off the ſtalks, weigh them and put the ſame weight of ſugar as of plumbs, beat your ſugar fine, then lay a layer of plumbs into an earthen pot, and then a layer of ſugar till done, cover them cloſe and let them ſtand a day and a night, put them carefully into a ſtew-pan, ſet them over a very ſlow fire and when the ſugar is quite melted and the plumbs hot, take them out carefully into the pot, boil the ſyrup ten minutes, ſkim it and pour it over the plumbs, cover them cloſe and let them ſtand two days, turn them twice a day, then put them into a ſtew-pan and ſet them over a very ſlow fire, boil them very gently ten minutes, take them out of the ſyrup into the pots you mean to keep them in, boil the ſyrup ten minutes more, pour it over them when cold, cover them with paper dipped in brandy; if you have any left at the years end, they are very good as dried ſweet-meats,

take

take them out of the ſyrup and lay them between two pieces of writing paper in a dry place.

To preſerve APRICOTS.

TAKE them gathered dry before they are quite ripe, peel them and take out the ſtones, then weigh them and take the ſame weight of loaf ſugar, beat it fine, then lay them into a pot in layers with the ſugar, let them ſtand a day and a night, then put them into a ſtew-pan, ſet them over a very ſlow fire, as the ſkim riſes take it off, boil them gently ten minutes, then take them carefully out into the pot, cover them cloſe and let them ſtand two days, then put them into the ſtew-pan, boil them gently a quarter of an hour, take them up into the pots you mean to keep them in, when cold, cover them with paper dipped in brandy.

To dry APRICOTS.

PEEL and ſtone them, and to a pound of apricots put three quarters of a pound of ſugar, to a layer of fruit lay a layer of ſugar, let them ſtand till the next day, then boil them till they are clear, when cold, take them out of the ſyrup and lay them upon glaſſes or china, ſift over them double refined ſugar, ſet them on a ſtove to dry, next day if they are dry enough, turn them and ſift ſugar on the other ſide; let the ſtones be broken and the kernels blanched, give them a boil in the ſyrup then put them into the apricots; you muſt not do too many at a time for

for fear of breaking them in the ſyrup, but do a great many for the more you do, the better it will taſte.

To make MARMALADE *of* APRICOTS.

TAKE apricots when ripe, peel them and take out the ſtones, to a pound of apricots put half a pound of loaf ſugar, beat your ſugar and mix it among them, let them ſtand all night, then put them into a ſtew-pan and ſet them over a ſlow fire, boil them half an hour very gently, then take the apricots out of the ſyrup and beat them well in a marble mortar, put them into the ſyrup and boil them ten minutes, put it into your pots, when cold cover it with paper dipped in brandy.

To make CURRANT JELLY.

TAKE red currants gathered dry, to every peck of red, put a quarter of a peck of white, pick them off the ſtalks and put them into an earthen pot, cover them cloſe and ſet them in the inſide of a kettle, fill it up with water and ſet it on the fire, let the water boil gently four or five hours, put in water as it waſtes; pour your currants out into a hair ſieve, ſet your ſieve into a deep earthen pot, lay a plate on the currants and lay a ſmall weight upon the plate, let it ſtand till you think the ſyrup is all drained out; then to every quart of ſyrup put a pound and a half of loaf ſugar, break your ſugar into ſmall pieces and ſtir it in your ſyrup till it is all melted, ſet it over a clear fire, as the ſcum riſes take it off,

boil

boil it gently three quarters of an hour, let it ſtand to cool and then put it into your pots, cover them with paper dipped in brandy. Make jelly of black currants the ſame way.

To make RASPBERRY JAM.

GATHER them when dry, pick them and to every quart of raſpberries put a pint of the juice of red currants, and two pounds of loaf ſugar, boil it over a clear fire three quarters of an hour, ſkim it well, when cold, put it into your pots, cover it with paper dipped in brandy.

To preſerve STRAWBERRIES.

TAKE white gooſeberries, ſtamp and ſtrain them, let the juice ſtand to ſettle and clear, put a pint and a half of juice to two pounds of ſugar, boil it and ſkim it well, then put in three quarters of a pound of ſcarlet ſtrawberries and let them boil very gently over a ſlow fire a quarter of an hour, when cold, put them into your pots, cover them with papers dipped in brandy. Preſerve ſtrawberries in red currant juice the ſame way.

To preſerve WINE-SOURS.

TAKE wine-ſours and loaf ſugar an equal quantity, wet the ſugar in water and fine it, (the white of an egg will fine four pounds of ſugar) as the ſcum riſes throw on a little water then take off the pan and let it ſtand to

ſettle

ſettle then ſkim it, boil it again as long as any ſcum will riſe, when it is clear and a thick ſyrup, take it off and let it ſtand till nearly cold, then nick the plumbs down the ſeam, put them into the ſyrup and let them have a gentle heat over the fire, take them off and let them ſtand in the ſyrup a day or two, but do not cover them, then give them another gentle heat and let them ſtand a day longer, heat them again, take the plumbs out and drain them, boil the ſyrup and ſkim it well, then pour the ſyrup over the plumbs and when cold, put them into pots, tie a bladder cloſe over the tops, ſo keep them for uſe.

To preſerve WINE-SOURS *for glaſſes.*

TAKE wine-ſours, take off the ſkins, cut them down the ſeam with a ſmall pin, to a pound of plumbs put a pound of loaf ſugar, beat and ſift it, put a layer of plumbs and a layer of ſugar into an earthen pot, let it ſtand a day and a night, then put them into a ſtew-pan, ſet them over a ſlow charcoal fire, melt the ſugar and let the plumbs be hot, take them carefully out with a tea-ſpoon into the pot and let the ſyrup ſtand till cold, then beat the white of an egg with two table ſpoonsfull of ſpring water, put it into the ſyrup and ſtir it well, ſet it over the fire and as the ſcum riſes take it off, boil it five minutes, pour it over the plumbs, let it ſtand two days, then put it into the ſtew-pan with the plumbs, boil them gently five minutes, if any ſcum riſes take it off, then take the plumbs out with a tea-ſpoon into the glaſſes, boil the

ſyrup a minute or two longer, pour it over them when cold, cover them with papers dipped in brandy.

To make Gooseberry Jam.

TAKE large gooſeberries when ripe, an equal quantity of red and cryſtal, nick them and ſqueeze out all the ſeeds and pulp, to a pint of this put half a pint of the juice of red currants, to a quart of this mixture, take a pound and a half of loaf ſugar, beat the ſugar and mix all together, let it ſtand all night, then put it into a ſtew-pan, ſet it over a ſlow fire, take off the ſcum as it riſes, boil it half an hour, put it into your pots, when cold cover it with papers dipped in brandy.

To preſerve Gooseberries *to look like green hops.*

TAKE green hairy gooſeberries when ripe, cut off the ſnuffs but not the ſtalks, take care to gather them with as long ſtalks as you can, nick them with a knife and ſqueeze out the ſeeds, but do not ſqueeze them dry, ſtring them with thread in ſmall reaths, then weigh them and to every pound of gooſeberries take a pound of loaf ſugar, put them into a braſs-pan, put as much water as will cover them, take a lump of allum the ſize of a walnut, beat it fine, mix it with one third of the ſugar, put the reſt of the ſugar into the pan and cover it with vine leaves, ſtew them gently half an hour, take off the vine leaves, and drain the gooſeberries from the ſyrup, then put the ſyrup with the ſugar and allum into a ſtew-pan,

for

ſtir it till the ſugar is melted and the ſyrup cool, then beat the white of an egg with two table ſpoonsfull of ſpring water and put in, ſet it on the fire and as the ſcum riſes take it off, boil it a quarter of an hour, then put the gooſeberries in, boil them ten minutes, then take them out into your glaſſes, when cold cover them up; theſe will require looking at in the courſe of ten days, if the ſyrup runs thin, boil them a little more, if you have any left at the year's end when the ſyrup is thick and candied, hang them up to dry.

To preſerve GOOSEBERRIES.

TAKE the ſmall red gooſeberries when ripe, take off the ſnuffs and ſtalks, to three pounds of gooſeberries, put a pound and a half of loaf ſugar, beat your ſugar and lay a layer of gooſeberries and a layer of ſugar into a pot, let them ſtand all night in a cool oven, if the ſugar is not diſſolved put them in again and let them ſtand a day, then put them into a ſtew-pan, ſet them on a clear fire, ſkim them well and let them boil half an hour, then put them into your pots, when cold cover them with papers dipped in brandy. You may preſerve black currants for puffs or dumplings the ſame way.

To preſerve MOREL CHERRIES.

TAKE three quarters of a pound of fine loaf ſugar, beaten and ſifted, a pound of cherries with a quarter of an inch of the ſtalk on, cut them with a knife and take

out the ſtones, then lay a layer of ſugar then a layer of cherries and ſo on, cover them with ſugar and let them lay in the ſugar three hours, then have ready half a pint of the juice of white currants and three quarters of a pound of fine ſugar, beat it and ſtir it in the ſyrup till it is diſſolved, beat the white of an egg with a table ſpoonfull of ſpring water, ſet it on the fire and ſkim it well, let it boil ten minutes, then put the cherries in, boil them ten minutes, take off the ſcum if any riſes, put them into your glaſſes, pour the ſyrup over them when cold. Preſerve large red currants upon the ſtalks the ſame way.

To preſerve QUINCES.

TAKE quinces when ripe, if they are large cut them into ſix, if ſmall into four quarters, take out the core, put them into an earthen pot, cover them with ſpring water, to every pound of quinces, take three quarters of a pound of ſugar, beat it and put half of it over the quinces, cover the pot with a plate, and ſet it into a ſlow oven, let it ſtand all night, take it out and let it ſtand another night, put the reſt of your ſugar to them, put them into a ſtew-pan, and let them boil till your quinces are tender, then take them out into your pots with the ſyrup; theſe will require looking at if the ſyrup runs thin, or they ſpeck, boil them again, when cold, cover them with papers dipped in brandy when you firſt pot them.

To make MARMALADE *of quinces.*

TAKE quinces, pare them and cut them into thin ſlices, to a pound of quinces take three quarters of a pound of loaf ſugar, beat your ſugar, then lay a layer of quinces, and a layer of ſugar into an earthen pot, to every pound of quinces, ſqueeze in the juice of a large lemon, and a ſmall tea-cup full of water, lay over it a ſheet of writing paper and cover it with a plate, put it into a ſlow oven and let them ſtew two or three hours, take it out and let it ſtand all night, do the ſame next day till they are quite tender, ſtrain the ſyrup from them, beat them well in a marble mortar, then put them into a ſtew-pan with the ſyrup, and boil them twenty minutes, take off the ſcum as it riſes, when cold put them into your pots, cover them with paper dipped in brandy.

To preſerve DAMSONS.

TAKE damſons gathered dry and not too ripe, pick them, and to every pound of damſons, take half a pound of coarſe loaf ſugar, beat the ſugar, lay a layer of damſons, then one of ſugar into an earthen pot, ſet them into a ſlow oven and let them ſtand all night, take them out and put them in the next night, then put them into a ſtew-pan and ſet them over a ſlow fire, boil them twenty minutes, ſkim them well, when cold, put them into your pots, cover them with papers dipped in brandy.

To make BULLACE CHEESE.

TAKE your bullaces and put them into a pan with a very little water, and let them boil very well, and when they are ſoft, ſtir them till they are all in a maſh, then put them through a hair ſieve, get out all the pulp you can, to a pint of pulp take a pound of fine powder ſugar, or ſingle loaf beat, mix it very well with the pulp, ſet it over a clear ſlow fire, let it boil a long time till it jellies, ſtirring it all the time and ſkiming it well; put it into pots, when cold ſet it in a dry place.

To dry APPLES *clear.*

TAKE fine large pippins that look clear, bore a hole in them, and put them into a ſtone diſh and cover them with ſifted ſugar, then ſet them into a ſlow oven, pour the ſyrup from them and lay them to dry on a wire or hair ſieve, duſt them with ſugar and dry them in a ſtove or warm oven, turn them and duſt the other ſide and dry them, when dry enough put them into boxes with papers between and ſet them in a very dry or warm place.

To dry APPLES *without ſugar.*

TAKE fine large yellow pippins, lay them into a tin dripping-pan (and when you have done baking) ſet them into the oven, when they are ſoft, nip them gently to looſen the core, take care not to break the ſkin, flatten them with your hand and dry them in a ſtove or oven or in the hot ſun.

To bottle GOOSEBERRIES.

TAKE gooſeberries when young before the ſkins are thick, gather them when dry, put them into wide mouthed bottles, ſet them into a kettle or copper of cold water, make a little fire under it, when the water is near ſcalding hot, take out the fire, and when the water grows cold, take out the bottles, let them ſtand till the next day, cork them well and roſin them, keep them in a dry cool place, you may cork them without ſcalding. You may do currants the ſame way before they are ripe.

To bottle DAMSONS.

GATHER damſons when quite dry, when changing colour, before they are ripe, put them into wide mouthed bottles, cork and roſin them, ſet them in a cool dry place, theſe are proper for tarts or dumplings in winter.

To bottle CURRANTS *with ſugar.*

TAKE red currants not too ripe, pick them off the ſtalks, to every quart of currants take half a pound of loaf ſugar, beat the ſugar, lay the currants and ſugar in layers into a ſtew-pan, let them ſtand two or three hours, ſet then on the fire, boil them five minutes, take off the ſcum as it riſes, when cold put them into wide mouthed bottles, let them ſtand all night, put in every bottle two ſpoonsfull of the beſt eating oil or brandy which you like, cork them well and tie them up with bladders.

To preſerve BARBERRIES.

TAKE barberries gathered dry when ripe, pick them in neat bunches, lay them on diſhes, beat as many as you think will be wanted for juice in a marble mortar, ſqueeze out the juice, and to every pint of juice put a pound of loaf ſugar, ſtir it till the ſugar is diſſolved, beat the white of one egg in two ſpoonsfull of ſpring water, ſtir it well together, then ſet it on a ſlow fire, take off the ſcum as it riſes, boil it half an hour gently, pour it out, when cold, put in your barberries, cover it cloſe and let it ſtand two days, then pour it all together into a ſtew-pan, boil it ten minutes and ſkim it if wanted, when cool, put them into your glaſſes and cover them down with brandy papers.

BARBERRY SYRUP.

TAKE barberries, beat them and ſqueeze out the juice, to a quart of juice take a pound and a quarter of ſugar, ſtir it till the ſugar is melted, ſet it on the fire, ſkim it and boil it gently half an hour, when cold bottle and cork it cloſe.

To bottle CRANBERRIES.

GATHER them when dry and not too ripe, pick them clean and put them into dry wide mouthed bottles, cork them cloſe and roſin them down, keep them as bottled gooſeberries.

To

To preſerve GOLDEN PIPPINS *green.*

PUT them into a pan of hard water, with a lump of allum, let them ſtand over a ſlow fire till they begin to crack, ſkin them with a pen-knife, then put them again over a ſlow fire in the ſame water, till they become a pretty green, have ready a thin cold ſyrup, put them into the ſyrup and ſtew them gently ten minutes, then put them with a ſpoon into a baſon, let them ſtand all night, then take them out and meaſure your ſyrup, to half a pint of it, put a quarter of a pound of fine ſugar, ſtir it till the ſugar is melted, ſet it on the fire and take off the ſcum as it riſes, boil it five minutes, pour it over your pippins, when cold, cover them down, and put over them paper dipped in brandy. A few of theſe with roſe water, cream and ſugar make a pretty corner diſh; if for a deſert their own ſyrup.

CHAP. IX.

OF PICKLING.

To cure TONGUES *for hanging.*

TAKE beaſts tongues when freſh killed, cut off the roots, rub them clean with a dry cloth, take to every tongue an hand full of the coarſeſt ſugar you can get and

one ounce of ſalt petre, beat fine, rub theſe well in, then take two large hands full of common ſalt, rub this well in, lay them into an earthen pot, let them ſtand a week, then turn them over and waſh them with the brine once in three days, till they have been three weeks in pickle, then take them out, wipe them dry and dredge them with wheat flour, hang them up to dry, not too near the fire the ſlower they dry the better, when dry hang them in a cold dry place, till you want to uſe them, then ſteep them one night, ſet them on in cold ſoft water with a bit of clean hay, boil them very gently four or five hours as they are for ſize, ſet them up in an hair ſieve to ſtand as high as you can, if you would have them black, rub them over with a little butter and burnt cork, while they are hot, if red take off the outſide ſkin; theſe are proper to eat cold. The beſt time to cure them is from november to march, if the weather be froſty take care to keep them from it.

To ſtew MUSHROOMS *to keep.*

TAKE large buttons or ſmall ſtewers, peel them into a jar with a little ſalt, take white pepper, mace and a few cloves, tie the ſpices up in a little gauze, ſtew them an hour in a ſlow oven, put them into a ſtew-pan, to a quart of muſhrooms put half a pint of red wine, boil them three or four minutes, when cold, put them into a jar or wide mouthed bottle, cover them up very cloſe, ſet them in a cool dry place, theſe will keep four or five months or more,

more, theſe are good in made diſhes, or to ſend up as ſtewed muſhrooms.

To make LEMON PICKLE.

TAKE two dozen of lemons, peel off the outſide rind, cut them into four quarters, but do not cut the bottoms, take two ounces of bay ſalt and half a pound of common ſalt, rub it well in, lay them upon a diſh and dry them before the fire or in a ſlow oven till the juice and ſalt are dried in, then put them into a jar with an ounce of mace, half an ounce of cloves, one of nutmeg beaten fine, four ounces of garlic beat and half a pint of white muſtard ſeed tied up in a gauze, pour on them two quarts of boiling hot white wine vinegar, cloſe the jar well up and let it ſtand five or ſix days by the fire, ſhake it up often, then let it ſtand three months in a dry cool place, then pour all together into a hair ſieve, preſs the lemon ſo as to get all the juice out, let it ſtand till the next day then clear it off into bottles, cork them well up; it is beſt in pint bottles, then cut the lemons into four and put them into the jar with the ingredients, pour over them as much boiling hot white wine vinegar as will cover them, then cover the jar cloſe, and let them ſtand a fortnight; ſtrain it from them, boil it and pour it over them again, theſe are good to ſend up as pickles, or a little ſliced into made diſhes, a tea-ſpoonfull of the vinegar gives a pleaſant tartneſs to ſauces.

To make WALNUT-CATCHUP.

TAKE walnuts when young and ſoft before the kernel forms, cruſh them well in a marble mortar, put them into a canvas bag, then in a preſs ſo as to bring out all the juice, then to every quart of this juice, put a pint of the beſt white wine vinegar, one pound of anchovies chopped fine, ſtir theſe well together in an earthen pot, let it ſtand twenty four hours kept from the air; put all together into a ſtew-pan, ſet it over a ſlow fire, take off the ſcum as it riſes, boil it ten minutes then ſtrain it through a hair ſieve, cover it cloſe and let it ſtand all night, then clear it from the ſediment, put the ſediment into a flannel bag, hang it up and let it drop into it, then meaſure it again and to every quart put half an ounce of horſe-radiſh cut into ſlices, half an ounce of race ginger, a quarter of a pound of ſhalots with two cloves of garlic, an ounce of white pepper corns, half an ounce of cloves, and a quarter of an ounce of mace, put your catchup into a ſtew-pan, with the horſe-radiſh, ginger, pepper, ſhalots and garlic, boil it gently twenty minutes but do not ſkim it; put the reſt of the ſeaſoning into a pot, pour the catchup boiling hot over them, cover it cloſe down and when cold put it in dry quart bottles with the ſpices in it, before you cork it up, put into every bottle a large nutmeg cut into pieces, cork them and roſin the corks, tie bladders over them and ſet them in a cool dry place, this will keep ſeven years, it ſhould ſtand half a year before it is uſed.

To

To make MUSHROOM-CATCHUP.

TAKE large muſhrooms, break them into ſmall pieces, rub ſome ſalt amongſt them and let them ſtand three or four days in a cool place, then put them into a pan, ſet them over a fire, juſt give them a boil, then ſqueeze them very dry, let the liquor ſtand to ſettle and clear it off, put it into a ſtew-pan with ginger, pepper corns, cloves, half a dozen bay-leaves, a dozen cloves of garlic, boil it gently half an hour, when cold put it into dry quart bottles, cork it up and ſet it in a cool dry place as before directed.

To make OYSTER-CATCHUP.

TAKE an hundred large oyſters with all their liquor, a pound of anchovies, three pints of white wine, half the peel of a lemon and the lemon ſliced, boil them gently half an hour, ſtrain them through a hair ſieve, add a quarter of an ounce of cloves, the ſame of mace, and of nutmeg, then boil them a quarter of an hour, put in two ounces of ſhalots, when cold bottle it with the ſpices and ſhalots in.

To make WHITE-CATCHUP.

TO a pint of white wine vinegar, put ten anchovies, ſimmer them over the fire till diſſolved, then ſtrain them, when cold put to them a pint of ſherry or white port, two hands full of ſcraped horſe-radiſh, the peel of a large lemon,

lemon, two nutmegs ſliced, a few cloves, a little mace, ſome white pepper and ginger, fifteen or twenty ſhalots; bottle it with the ſpices, and after ſix months clear it, and put more vinegar and wine prepared the ſame way to the ſame ſpices and it will be as good as at firſt. This is proper for white diſhes.

To make GREEN PICKLES.

TAKE gerkins gathered dry, rub them with a dry cloth, put them into ſtrong ſalt and water with a good many cabbage leaves free from worm eat and canker, a large handfull of fennel, the ſame of vine leaves, ſet them in a back kitchen or pantry not near a fire, ſtir them once or twice a week with your hand, let them ſtand till they are quite yellow, then pour the ſalt and water from them into a braſs-pan, pour it over them boiling hot, cover them cloſe, and ſet them within the air of the fire, repeat this once a day till they are a good green, then drain them well, tie your fennel in bunches and cut your cabbage leaves into ſhreds about an inch and a quarter in breadth, put them into a jar and pour as much boiling hot alegar over them as will cover them, boil it the next day and cover them, drop in a lump of allum the ſize of a walnut, let them ſtand three days then drain them well from this; take good alegar, a ſmall ſtick of horſe-radiſh cut into ſlices, a dozen ſhalots, four cloves of garlic, eight or ten bay leaves, ſome white pepper, ſome long pepper cloves, boil theſe five minutes, pour it into the jar you mean to keep it in, cover it cloſe down, when cold put your

your pickles in, tie them close with bladders, and keep them in a cold dry place. You may do french beans, mangoes, mellons for mangoes, storshion buds, radish pods, all in the same pots if they are ready. You may do small codlings the same way, but they are the best alone, they take so long greening.

Directions for MANGOES.

TAKE large cucumbers, cut the ends off even, take out all the seeds with a narrow spoon; green them as for pickling, when green, take scraped horse-radish, black mustard and shalots, garlic, storshion buds if you have any, chop your shalots and garlic a little with some race ginger, a few cloves and long pepper, mix these together and fill your mangoes quite full, sew the end on neatly, make your pickles for them as for your gerkins only to every quart of alegar add an ounce of black mustard seed, when these pickles have stood a fortnight, strain the alegar from the seasoning and pickles, give it a boil and pour it over them boiling hot; if the alegar is wasted add more so as to cover them.

To make INDIA PICKLE.

TAKE the best white wine vinegar you can get, to every quart, put half an ounce of white pepper, a quarter of an ounce of race ginger, six shalots, four cloves of garlic, boil these over a clear fire five minutes, pour it into a very large jar, if you intend to make any quantity, let it

it ſtand till cold, then ſew up a piece of calico in the form of a pincuſhion, put into it a quarter of an ounce of mace, the ſame of cloves, two ounces of white muſtard ſeed, half an ounce of the beſt turmerick root a little cruſhed, two drams of ſhred ſaffron, and twelve bay-leaves, ſew theſe up cloſe, but leave room in the bag for the ſeaſoning to ſwell, put this bag into the vinegar, if this ſtands a month before any thing be put in it, it will be better, take cauliflowers before too much blown, break them into handſome pieces, do not pare the ſtalks, lay them into an earthen pot with ſalt, let them ſtand three days, then pour over them hard water boiling hot, let them ſtand a quarter of an hour, then drain the water from them into a braſs-pan, boil it and pour it over them again, take them up with an egg ſlice, lay them upon a large hair ſieve, cover them with a ſtrainer, ſet them where there is both air and ſun, bring them to the air of the fire every night, do ſo till they are as dry and hard as they can be made, then put in your pickle. To do cabbage for it, take a large cabbage that has ſtood, from early cabbage till white, take the outſide leaves off, cut it round as you do red cabbage, pick out all the thick ſtalks, lay it into a panſhion with a little ſalt, treat it the ſame as the cauliflower till its ready for the pickle. To do codlings, take codlings when very ſmall, gather them dry, lay them in ſalt as before and do them as the other, when they begin to wither put them into the pickle, they do not require much drying, do not put any aſpara-

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gus tops or artichoke bottoms in as they turn ſoft and will ſpoil your pickle, as the vinegar ſoaks up into your pickle, boil more and let it ſtand till cold and keep your pot filled up, keep it covered cloſe from the air, when you uſe this pickle take a ſpoon, do not put your hand in, if you wiſh to have it high coloured tie up a little ſaffron in a bit of clean gauze and put in it.

To make INDIA PICKLE *for common uſe.*

TAKE white wine vinegar or good alegar, boil it and let it ſtand till cold, mix half an ounce of the beſt flour of muſtard ſmooth, and put it in with a tea-ſpoonfull of the beſt turmerick powder with ſome white pepper corns and race ginger, then treat your couliflower and cabbage as before, you need not be quite ſo particular about the drying of this being for common uſe.

To pickle WALNUTS.

TAKE walnuts when young, gathered dry, prick them through with a large pin two or three times, put them into ſalt and water, ſhift them once in three days for a fortnight, put them into a ſieve and let them ſtand a day in the air, then put them into an earthen pot, if you have any ſour ale or ſmall bear, boil as much as will cover them well, pour it over them boiling hot, let them ſtand three days, put them into a ſieve and let them ſtand in the air another day, if you have no ſour liquor you muſt uſe alegar for the pickle, take to every quart of liquor or alegar

half an ounce of black muſtard ſeed, half an ounce of horſe-radiſh cut into ſlices, a quarter of an ounce of long pepper, three cloves of garlic, a dozen cloves, four or five pieces of race ginger, and a few ſhalots. boil theſe ten minutes, and pour it boiling hot over your walnuts, let it ſtand a fortnight, if your liquor proves bitter, ſtrain it from them, boil more alegar and put to them, but if not bitter they are fit for uſe; mind to put your ſeaſoning in again, take the pickle that you ſtrained from the walnuts (that is if you have occaſion) and meaſure it, put it into a ſtew-pan, to every quart put a quarter of a pound of anchovies chopped ſmall, let it ſtand an hour and ſtir it well, ſet it on a ſlow fire, take off the ſcum as it riſes, boil it ten minutes, pour it into a narrow bottomed pot, cover it cloſe and let it ſtand four and twenty hours, then ſtrain it off, put it into dry bottles, into every bottle put ſix cloves, ſix bay-leaves and a piece or two of ginger, cork it up cloſe, roſin the corks and keep it as any other catchup, this is very good for fiſh ſauce or any other brown diſh.

To pickle Mushrooms.

TAKE muſhrooms as ſmall as you can get, cut off the ſtalks, put them into a little ſalt and water a few at a time, rub them with a piece of fine flannel dipped in ſalt, then throw them into milk and water with a little ſalt, put them with the milk and water into a braſs-pan, give them a boil, ſtrain them through a hair ſieve, ſpread them

them on a cloth on a table, cover them with another, boil ſome white wine vinegar, put it into a jar, when both are cold, put in your muſhrooms, cover them cloſe down, this will ſtand a fortnight, therefore if you do not get your quantity at firſt, you may take them as they come and prepare them and put them into the vinegar. To make the pickle, take the beſt white wine vinegar you can get, boil it well and ſkim it, put mace and white pepper corns in a pot, pour your vinegar boiling hot over it, cover it cloſe down and let it ſtand till cold, then drain your muſhrooms well from the vinegar, put them into dry wide mouthed bottles, put the vinegar and ſeaſoning to them, give them a ſhake, cork and roſin them up, keep them dry as other pickles: I do not approve of ſweet oil or any other thing put on the top: I find this anſwers better than double diſtilled vinegar.

To pickle MUSHROOMS *brown.*

TAKE muſhrooms as before, cut off the ſtalks and clean them, you need not be ſo exact about the ſize if they are but cloſe, you need not uſe any milk, ſalt and water will do, make your vinegar ready as before, put them in for a fortnight or three weeks as they fall in your way. To make pickle for them, take good alegar, to a pint put a tea-cup full of red wine, have ready in an earthen pot a few cloves, white pepper and a little ginger, pour the alegar boiling hot over them, then drain the muſhrooms from the alegar, put them into dry bottles as before directed.

To pickle Onions.

TAKE ſmall onions, the proper time is when the crop is dreſſed about michaelmas; peel them and throw them into milk and water with a little ſalt, let them ſtand two days and two nights, then drain them, put them into an earthen pot and ſtrew a hand full of ſalt over them, then pour as much boiling hard water in as will cover them, let them ſtand twenty four hours, then drain them well, put them into a ſieve and let them ſtand a day in the air, then put them into a jar and pour over them as much boiling hot alegar as will cover them, let them ſtand a fortnight, then make pickle as for muſhrooms; drain them from the liquor they are in and bottle them as before directed.

To pickle Rock-Samphire.

TAKE rock-ſamphire, ſcrape the ſtalks and cut them neatly, lay them into a broad pot, lay a layer of ſamphire and ſtrinkle a little ſalt, then a layer of ſamphire and ſo on till done, put as much ſour ale as will cover it if you have any, if not you muſt uſe vinegar, it muſt ſtand twenty four hours, then pour the liquor off into a braſs-pan, when boiling hot pour it over it, let it ſtand a night and repeat the ſame, lay it on a hair ſieve and ſet it in the air to dry, mind that all pickles ſet in the air get no wet. To make your pickle, boil good alegar with long pepper and ginger, when cold put in your ſamphire, tie it cloſe and keep it as other pickles.

To pickle BARBERRIES.

TAKE barberries gathered dry, pick out ſome nice bunches, as many as you want; then pick the ſtalks and the dirt from the reſt, beat them well in a marble mortar and ſqueeze them through a ſtrainer, to a large tea-cup full of this put a ſmall tea-cup full of the beſt white wine vinegar, ſtir it over a ſlow fire and let it boil ten minutes but do not ſkim it, pour it into a narrow bottomed pot, cover it with a plate, ſtir it two or three times whilſt it is cooling, let it ſtand twenty four hours, then clear it off into a jar, when you are ſure your barberries are dry, put them in and keep them as any other pickle; mind you get the maiden barberry, for the black ſtone barberry will neither pickle nor preſerve.

To pickle RED CABBAGE.

TAKE red cabbage, take the outſide leaves off, cut it round into thin ſlices, lay a layer of cabbage then a thin layer of ſalt into a tin cullender, let it ſtand two days, take a pennyworth of cochineal beat it in a marble mortar, then put your cabbage into a jar and ſtrew your cochineal amongſt it, make your pickle of good ale alegar with long pepper and ginger boiled well together, when cold pour it over your cabbage, in a week this is fit for uſe; red cabbage is not good for any uſe till michaelmas, when the froſt has touched it.

To make Gooseberry Vinegar.

TO every gallon of water take two pounds and a half of the coarſeſt ſugar, and boil it about a quarter of an hour, when almoſt cold, put to it a little yeaſt and work it for three days ſtirring it twice a day, then take gooſeberries and prick them and preſs out the juice, which put to your ſugar and water juſt before you put it into the barrel, let it ſtand four or five months before you bottle it; a quarter of a peck of gooſeberries is ſufficient for five gallons of water; a little red currant juice gives it a pretty colour.

To make Sugar *and* Water Vinegar.

TO every four quarts of water put one pound of coarſe ſugar, mix the ſugar and water together when cold, wiſk the whites of two or three eggs, beat them to froth, put them in and boil it a quarter of an hour ſtirring it all the time, till the ſcum has done riſing, then put it into a tub and when new milk warm, put in two or three ſpoonsfull of yeaſt, when it begins to work barrel it and in a few days put a paper over the bung and ſet it in the ſun; this will not keep pickles.

Cucumber Vinegar.

TAKE fifteen large cucumbers, pare and cut them into very thin ſlices, put them into an earthen pot, add two onions ſliced, ſhalots, and half a good head of garlic,

a hand full of ſalt, one of ground white pepper, and as much chyan as will lay upon a ſix-pence, pour upon them a quart of boiling hot vinegar, let them ſtand four days, then filter the liquor and bottle it with whole pepper.

To cure HAMS *or* CHAPS *of* BACON.

TO a ham of twenty pounds weight, take half a pound of the coarſeſt ſugar you can get, four ounces of ſalt petre beat fine, rub the ſugar in with half the ſalt petre, take three large hands full of common ſalt, rub that well in, lay it upon a table with the ſkin downwards, ſprinkle on the reſt of the ſalt petre, let it lay a week, rub in another hand full of ſalt then let it lay a fortnight, turning it once in two or three days, rub it well with a clean cloth, dredge it with fine flour, hang it up to dry, keep it as far from the fire as you can, when fit to take down, keep it in a cool dry place, from this direction you may cure chaps and flitches, minding to add ſalt according to the weight.

To cure a HAM *with* TREACLE.

TO a ham of twenty pounds weight, take one pound of bay-ſalt, two pounds of common ſalt, two ounces of ſalt petre, and one ounce of black pepper, beat all together, and rub the ham well with it and let it lay four days turning it every day, then put half a pound of treacle and let it lay a month, turning and rubbing it with the

the brine every day, then put it into water twenty four hours, before you hang it up to dry, remember not to ſoak it any more when you uſe it, but put it into the water boiling.

To pickle Red Currants.

TAKE currants when turned red but not quite ripe, gather them when dry; take the juice of currants, to half a pint of juice, put a tea-cup full of white wine vinegar, white pepper corns and a few pieces of white ginger, boil this half an hour, keep ſtirring it but do not ſkim it, pour it into the jar you mean to keep them in, cover it cloſe and let it ſtand, ſpread your currants on a diſh and let them ſtand two days, then put them into the pickle, look at them often, if they ſpeck, boil your pickle again and pour it over them when cold.

CHAP. X.

Of Made Wines, &c.

To make Elder Wine.

TO every peck of berries, take four gallons of water, boil them together an hour, ſtrain the liquor through a ſieve and ſqueeze the berries well; to every gallon, put three

three pounds of ſugar, to every ten gallons, put four ounces of ginger, boil all together one hour, when almoſt cold put in a little yeaſt, let it work three or four days, you may keep it in a caſk ſix months, then bottle it.

To make Orange Wine.

TO ſix gallons of ſpring water, put twelve pounds of ſingle refined ſugar, and the whites of fourteen eggs well beaten, put theſe to the water cold, then let it boil three quarters of an hour taking off the ſcum as it riſes, when cold, put in ſix ſpoonsfull of yeaſt, and ſix ounces of ſyrup of lemon beaten together, put in the juice and rind of fifteen large oranges thinly pared, mind that no white or ſeeds go in with the juice which ſhould be ſtrained, let all theſe ſtand two days and two nights in an open veſſel, then put it into a barrel and in three or four days ſtop it down, when it has ſtood three weeks then draw it off into another barrel, and add one quart of brandy, then ſtop it cloſe again and in a month it will be fine enough to bottle, and to uſe in a month after.

To make Cowslip Wine.

TAKE four quarts of water, put in two pounds and a half of ſugar, ſtir it till the ſugar is melted, beat the white of an egg and ſtir it well in, then ſet it on a ſlow fire, ſtir it as it begins to warm with a braſs ladle, then cover it, as the ſcum riſes take it off, put in two ounces

of white ginger a little bruiſed, and a ſtick of cinnamon, boil it half an hour, and pour it out; when cool have ready the rind of ſix lemons and one ſevilie orange, two quarts of cowſlip peeps, put them in and ſtir them well; have ready a toaſt of french bread an inch thick, ſpread it on both ſides with new ale yeaſt, put it in before it is quite cold, and let it ſtand twenty four hours, then ſtir it with the ladle, mind not to put your hand in, repeat this for ſix days, then have ready a clean dry caſk, take out the toaſt and ſqueeze it between two trenchers, put the wine into the caſk, put in with it the juice of your lemons and orange, leave out a gill of the wine and diſſolve in it an ounce of iſinglaſs, put it into the caſk, and ſtir it well once a day for three days, then make it up, let it ſtand a month in a cool dry place, then bottle it, to every bottle put two ſpoonsfull of the beſt brandy, this will be ready to drink in a month, it will keep a year, if you wiſh to keep it longer it muſt be made ſtronger. After this make good ginger wine, to a gallon of water take an ounce of the beſt race ginger a little cruſhed, to that put a pound and a half of good powder ſugar, and the white of an egg, boil it and ſcum it as before directed, when cool, work it with a toaſt as before, take the toaſt out and put the wine into the caſk you drew the other out, ſtir it with a ſtick for three days, then make it cloſe up, this will be ready to drink in ten days, when it begins to taſte ſtrong enough of the ginger, bottle it off and to every bottle put a ſpoonfull of brandy, cork it cloſe.

You

You may make ginger wine when no cowſlips. As ſugar in England is ſo dear, I ſhall not enlarge on made wines as bought wines are much cheaper.

To make GINGER WINE.

TO a gallon of water put a quarter of a pound of the beſt race ginger, a ſtick of cinnamon and twelve cloves, to them put a pound and a quarter of loaf ſugar, ſtir it well till the ſugar is melted, before you put it on the fire, ſkim it as it riſes, boil it half an hour, pour it out into a panſhion, add the rind of three lemons, when it is about new milk warm, make a toaſt of ſtale bread, toaſt it very brown but not to burn it, ſpread it on both ſides with new ale yeaſt, put it in and cover it with a cloth; let it ſtand twenty four hours, then put in the juice of the lemons, ſtir it every day for three days, then put it into a dry clean barrel, bung it up, this is ready for uſe in three days, when you find it gets ſtrong of the ginger and grows flat, bottle it off, and cork it well, this will keep five or ſix weeks, to make it for longer keeping, you muſt put two pounds of ſugar to the gallon.

ELIXIR *for the* GOUT.

TAKE of the eſſence of daucus ſeed fourteen pints, ſeven ounces of virginia ſnake root cut very fine, engliſh ſaffron in ſhreds, ſteep theſe together for ſeven days, then ſtrain the liquor off, add extract of rhubarb and centaury of each ſeven ounces, extract of jalap root four ounces,

extract of black hellebore one ounce, the rob of juniper and buckthorn-berries each four ounces, regenerated tarter two ounces, of white ſugar candy in powder fourteen ounces, digeſt them twenty four hours, then ſtrain it off through a flannel let it ſtand all night, pour the liquor off gently and keep it for uſe.

TINCTURE *for the* GOUT *or* CHOLIC *or any ſudden complaint of the* STOMACH

TAKE a quarter of a pound of the beſt rhubarb, a pound and a quarter of raiſins chopped ſmall, half an ounce of corriander ſeeds, the ſame of fennel ſeed, a quarter of an ounce of cochineal and a quarter of an ounce of ſaffron, a quarter of a pound of legnum, put all theſe into a gallon of the beſt french brandy, infuſe them in a ſtone bottle for ten days, ſtrain it off, then put your ingredients again into your bottle, with the ſame quantity of brandy, bottle the tincture, it will keep ſeven years; when you uſe it, take two ſpoonsfull of peppermint water, to one of the tincture, this has taken place when no other thing could remove the gout from the ſtomach; where there is the gout I would adviſe them never to be without peppermint and tanſy water.

To make STOUGHTON'S DROPS.

TAKE the rind of three large ſeville oranges, peel them, lay them on a paper and dry them well, take a quarter of an ounce of gention root when well dried, and

one

one dram of ſhred ſaffron, put them into a wide mouthed bottle, boil a pint of ſpring water, and a quarter of a pound of refined ſugar, boil it ten minutes, ſkim it well, when cold, put in a ſtick of cinnamon and bottle it with a quart of the beſt french brandy, ſhake this every day for a fortnight, then filter it, fill up your bottle and cork it.

To make TINCTURE *of* RHUBARB.

TAKE half an ounce of the beſt turkey rhubarb cut fine, two drams of gention root cut, two drams of cinnamon cut, and five grains of ſaffron, put them into a wide mouthed bottle, boil half a pint of ſpring water with a quarter of a pound of fine ſugar, boil it well and ſkin it, put it into the bottle, ſet it within the air of the fire, ſhake it every day for ten days, then put in a pennyworth of the beſt ſepatary aloes, with a quart of the beſt french brandy, it will keep ſeven years, when you uſe this, put a ſpoonfull of peppermint water or ſpring water to it,

SPIRITS *of* LAVENDER.

TAKE lavender flowers one ounce and a half, roſemary half an ounce, cinnamon and nutmeg of each a dram, cochineal a quarter of an ounce, infuſe theſe ingredients in a pint of french brandy a fortnight, ſhake the bottle every day and filter it through cap paper.

ALE,

Ale Posset.

TAKE ſtale white bread, cut off the cruſt, and cut the crumb into very ſmall pieces, put them into new milk, let it boil, warm a little good ale with a little ſugar and nutmeg; put the ale into a baſon, pour your milk and bread upon it, give it a ſtir, ſo ſerve it up, if you wiſh your poſſet to curdle put as much ale as milk, if you prefer it ſmooth put in but a little. Make wine poſſet the ſame way.

To make Mulled Wine.

TAKE white wine (any kind but raiſin) to a tea-cup full of wine, take two ſpoonsfull of water, ſome loaf ſugar, a bit of cinnamon, a little grated nutmeg, ſtir this on the fire till it boils; have ready the yolks of two eggs well beaten, with two ſpoonsfull of cold wine, and two tea-ſpoonsfull of cream, mull it backwards and forwards till frothed and ſmooth. Mull ale the ſame way, only leave out the water.

To make Milk Sago.

TAKE ſago, waſh it and pick it clean, put it into ſoft water, let it juſt boil, pour the water from it, put to it as much new milk as will cree it, keep adding more milk as it waſtes to make it the thickneſs of rice milk; a bit of cinnamon and lemon-peel muſt be put in with the milk, but taken out before it is ſerved up, ſweeten it to your taſte

taſte, the laſt thing before you ſerve it up, ſend up dry toaſt.

Sago *with* Wine.

WASH your ſago, and ſcald it as before, pour off the firſt water, then add as much more water with cinnamon and lemon-peel as will cree it ſtiff; thin it with red wine and boil it a quarter of an hour ſtirring it all the time, ſweeten it, and cut ſlices of lemon in your diſh and pour your ſago upon them, ſerve it up with dry toaſt.

Rice Gruel.

TAKE rice, pick and waſh it well, cree it in ſoft water, with a little cinnamon and ginger, till the rice is quite ſoft, then ſtrain it off: the ſame rice will do again, as you want it warm it, adding a little wine or brandy as required with ſome ſugar. If you have any pincuſhion rice it is much better in caſes of ſickneſs, take a ſmall tea-cup full, put it into a ſilver ſauce-pan with a quart of ſoft water, a bit of cinnamon, and two pieces of white ginger, ſtew this very gently over a clear fire till waſted to a pint, then pour it into a baſon and when cold it will cut out like a jelly; a ſmall quantity of this may be taken in any diet.

To make the beſt Black Ink.

TAKE two quarts of rain water and one of white wine vinegar, add thereto twelve ounces of blue galls juſt broke,

broke, let them ſtand by a fire five days, then put in five ounces and a half of green copperas and ſix ounces of gum arabic beaten ſmall, ſtir theſe ſix days more, bottle it up for uſe, after the liquor is drained off the ingredients will make half the quantity of good common ink more by adding two ounces of copperas and a little gum.

A COR-

A CORRECT LIST OF EVERY THING IN SEASON IN EVERY Month OF THE YEAR.

JANUARY.

FISH.

CARP
Tench
Perch
Lampreys
Eels
Craw-fish
Cod
Soles
Flounders
Plaice
Turbot
Thornback
Skate
Sturgeon
Smelts
Whitings
Lobsters
Crabs
Prawns
Oysters

MEAT.

Beef	Veal	Pork
Mutton	Houſe-Lamb	

POULTRY, &c.

Pheaſant, Partridge (Game)	Woodcocks	Pullets
	Snipes	Fowls
Hares	Turkeys	Chickens
Rabbits	Capons	Tame Pigeons

ROOTS, &c.

Cabbage	Cardoons	Lettuces
Savoys	Beets	Creſſes
Coleworts	Parſley	Muſtard
Sprouts,	Sorrel	Rape
Brocoli, purple and white	Chervil	Radiſhes
	Celery	Turnips
Spinage	Endive	Tarragon
Mint	Sage	Salſifie
Cucumbers in Hot-houſes	Parſnips	*To be had, tho' not in ſeaſon*
	Carrots	
Thyme	Turnips	Jeruſalem Artichokes
Savory	Potatoes	
Pot-Marjoram	Scorzonera	Aſparagus
Hyſſop	Skirrets	Muſhrooms

FRUIT.

FRUIT.

Apples	Almonds	Medlars
Pears	Services	Grapes
Nuts		

FEBRUARY.

FISH.

Cod	Skate	Tench
Soles	Whitings	Perch
Sturgeon	Smelts	Carp
Plaice	Lobſters	Eels
Flounders	Crabs	Lampreys
Turbot	Oyſters	Craw-fiſh
Thornback	Prawns	

MEAT.

Beef	Veal	Pork
Mutton	Houſe-Lamb	

POULTRY, &c.

Turkeys	Capons	Pullets

Fowls	Pheaſants	Snipes
Chickens	Partridges	Hares
Pigeons	Woodcocks	Tame-Rabbits

ROOTS, &c.

Cabbage	Muſtard	Aſparagus
Savoys	Rape	Kidney-Beans
Coleworts	Radiſhes	Carrots
Sprouts	Turnips	Turnips
Brocoli, purple and white	Tarragons	Parſnips
	Mint	Potatoes
Cardoons	Burnet	Onions
Beets	Tanſy	Leeks
Parſley	Thyme	Shalots
Chervil	Savory	Garlick
Endive	Marjoram	Rocombole
Sorrel	*Alſo may be had,*	Salſifie
Celery		Skirret
Chardbeets		Scorzonera
Lettuces	Forced Radiſhes	Jeruſalem Artichokes
Creſſes	Cucumbers	

FRUIT.

Pears	Apples	Grapes

MARCH.

MARCH.

MEAT.

Beef	Veal	Pork
Mutton	Houſe-Lamb	

POULTRY, &c.

Turkeys	Fowls	Pigeons
Pullets	Chickens	Tame-Rabbits
Capons	Ducklings	

FISH.

Carp	Whitings	Flounders
Tench	Turbot	Lobſters
Eels	Thornback	Crabs
Mullets	Skate	Craw-fiſh
Soles	Plaice	Prawns

ROOTS, &c.

Carrots	Brocoli	Rape
Turnips	Cardoons	Radiſhes
Parſnips	Beets	Turnips
Tarragon	Parſley	Jeruſalem Artichokes

chokes	Fennel	Mint
Onions	Celery	Burnet
Garlick	Endive	Thyme
Shalots	Tanſy	Winter Savory
Coleworts	Muſhrooms	Pot-Marjoram
Borecole	Lettuces	Hyſſop
Cabbage	Chives	Fennel
Savoys	Creſſes	Cucumber
Spinage	Muſtard	Kidney-Beans

FRUIT.

Pears	Apples	Forced-Strawberries

APRIL,

MEAT.

Beef	Mutton	Veal	Lamb

FISH.

Carp	Salmon	Smelts
Chub	Turbot	Herrings
Tench	Soles	Crabs
Trout	Skate	Lobſters
Craw-fiſh	Mullets	Prawns

POULTRY,

POULTRY, &c.

Pullets
Fowls
Chickens
Ducklings
Pigeons
Rabbits
Leverets

ROOTS, &c.

Coleworts
Sprouts
Brocoli
Spinage
Fennel
Parſley
Chervil
Young Onions
Celery
Endive
Sorrel
Burnet
Tarragon
Radiſhes
Lettuces
All Sorts of ſmall Sallad
Thyme
All Sorts of Pot-herbs

FRUIT.

Apples
Pears
Forced Cherries and
Apricots for Tarts

MAY.

FISH.

Carp
Tench
Salmon
Soles
Lobſters
Craw-fiſh
Eels

Eels	Turbot	Crabs
Trout	Herrings	Prawns
Chub	Smelts	

MEAT.

Beef	Mutton	Veal	Lamb

POULTRY, &c.

Pullets	Green Geeſe	Rabbits
Fowls	Ducklings	Leverets
Chickens	Turkey Poults	

ROOTS, &c.

Early Potatoes	Balm	Savory
Carrots	Mint	All other ſweet
Turnips	Purſlain	Herbs
Radiſhes	Fennel	Peas
Early Cabbages	Lettuces	Beans
Cauliflowers	Creſſes	Kidney-Beans
Artichokes	Muſtard	Aſparagus
Spinage	All ſorts of ſmall	Tragopogon
Parſley	Sallad Herbs	Cucumbers, &c.
Sorrel	Thyme	

FRUIT.

Pears	Apples	Strawberries
		Cherries

Cherries	Apricots	And Currants
And Melons	Gooſeberries	for Tarts
With Green		

JUNE.

MEAT.

Beef	Veal	Buck Veniſon
Mutton	Lamb	

POULTRY, &c.

Fowls	Ducklings	Wheat-Ears
Pullets	Turkey Poults	Leverets
Chickens	Plovers	Rabbits
Green Geeſe		

FISH.

Trout	Salmon	Herrings
Carp	Soles	Smelts
Tench	Turbot	Lobſters
Pike	Mullets	Craw-fiſh
Eels	Mackerel	Prawns

ROOTS, &c.

Carrots
Turnips
Potatoes
Parſnips
Radiſhes
Onions
Beans
Peas
Aſparagus
Kidney-Beans
Artichokes
Cucumbers
Lettuce
Spinage
Parſley
Purſlain
Rape
Creſſes
All other ſmall Sallads
Thyme
All ſorts of Pot-herbs

FRUIT.

Cherries
Strawberries
Gooſeberries
Currants
Maſculine
Apricots
Apples
Pears
Some Peaches
Nectarines
Grapes
Melons
Pine-Apples

JULY.

MEAT.

Beef
Mutton
Veal
Lamb
Buck-Veniſon

POULTRY,

POULTRY, &c.

Pullets	Ducklings	Wheat-Ears
Fowls	Turkey Poults	Plovers
Chickens	Ducks	Leverets
Pigeons	Young Partridges	Rabbits
Green Geese	Pheasants	

FISH.

Cod	Herrings	Skate
Haddocks	Soles	Thornback
Mullets	Plaice	Salmon
Mackerel	Flounders	Carp
Tench	Eels	Prawns
Pike	Lobsters	Craw-fish

ROOTS, &c.

Carrots	Cabbages	All sorts of small Sallad Herbs
Turnips	Sprouts	
Potatoes	Artichokes	Mint
Radishes	Celery	Balm
Onions	Endive	Thyme
Garlick	Finocha	All other Pot-Herbs
Rocombole	Chervil	

Scorzonera	Sorrel	Peas
Salſifie	Purſlain	Beans
Muſhrooms	Lettuce	Kidney-Beans
Cauliflowers	Creſſes	

FRUIT.

Pears	Nectarines	Strawberries
Apples	Plums	Raſpberries
Cherries	Apricots	Melons
Peaches	Gooſeberries	Pine-Apples

AUGUST.

MEAT.

Beef	Veal	Buck Veniſon
Mutton	Lamb	

POULTRY, &c.

Pullets	Ducklings	Pheaſants
Fowls	Leverets	Wild Ducks
Chickens	Rabbits	Wheat-Ears
Green Geeſe	Pigeons	Plovers
Turkey Poults		

FISH.

FISH.

Cod	Mullets	Eels
Haddocks	Mackerel	Lobſters
Flounders	Herrings	Craw-fiſh
Plaice	Pike	Prawns
Skate	Carp	Oyſters
Thornback		

ROOTS, &c.

Carrots	Beans	Pinocha
Turnips	Kidney-Beans	Parſley
Potatoes	Muſhrooms	Lettuces
Radiſhes	Artichokes	All ſorts of ſmall
Onions	Cabbages	Sallads
Garlick	Cauliflowers	Thyme
Shalots	Sprouts	Savory
Scorzonera	Beets	Marjoram
Salſifie	Celery	All ſorts of ſweet
Peas	Endive	Herbs

FRUIT.

Peaches	Pears	Strawberries
Nectarines	Grapes	Gooſeberries
		Plums

Plums	Figs	Currants
Cherries	Filberts	Melons
Apples	Mulberries	Pine-Apples

SEPTEMBER.

MEAT.

Beef	Veal	Pork
Mutton	Lamb	Buck Veniſon

POULTRY, &c.

Geeſe	Pullets	Chickens
Turkeys	Fowls	Ducks
Teals	Hares	Pheaſants
Pigeons	Rabbits	Partridges
Larks		

FISH.

Cod	Skate	Tench
Haddocks	Soles	Pike
Flounders	Smelts	Lobſters
Plaice	Salmon	Oyſters
Thornback	Carp	

ROOTS,

ROOTS, &c.

Carrots
Turnips
Potatoes
Shalots
Onions
Leeks
Garlick
Scorzonera
Salſifie
Peas
Beans
Kidney-Beans
Muſhrooms
Artichokes
Cabbages
Sprouts
Cauliflowers
Cardoons
Endive
Celery
Parſley
Finocha
Lettuces, and all ſorts of ſmall Sallads
Chervil
Sorrel
Beets
Thyme, and all ſorts of Soup Herbs

FRUIT.

Peaches
Plums
Apples
Pears
Grapes
Walnuts
Filberts
Hazel-Nuts
Medlars
Quinces
Lazaroles
Currants
Morel Cherries
Melons
Pine-Apples

OCTOBER.

OCTOBER.

MEAT.

Beef	Lamb	Pork
Mutton	Veal	Doe Veniſon

POULTRY, &c.

Geeſe	Rabbits	Larks
Turkeys	Wild Ducks	Dotterels
Pigeons	Teals	Hares
Pullets	Widgeons	Pheaſants
Fowls	Woodcocks	Partridges
Chickens	Snipes	

FISH.

Dorees	Gudgeons	Salmon-Trout
Holobert	Pike	Lobſters
Bearbet	Carp	Cockles
Smelts	Tench	Muſcles
Brills	Perch	Oyſters

ROOTS,

ROOTS, &c.

Cabbages
Sprouts
Cauliflowers
Artichokes
Carrots
Parſnips
Turnips
Potatoes
Skirrets
Salſifie
Scorzonera
Leeks
Shalots
Garlick
Rocombole
Celery
Endive
Cardoons
Chervil
Finochi
Chardbeets
Corn Sallads
Lettuces
All ſorts of young Sallads
Thyme
Savory
All ſorts of Pot-Herbs

FRUIT.

Peaches
Grapes
Figs
Medlars
Services
Quinces
Black and white Bullace
Walnuts
Filberts
Hazel-Nuts
Pears
Apples

NOVEMBER.

MEAT.

Beef	Veal	Doe Veniſon
Mutton	Houſe-Lamb	

POULTRY, &c.

Geeſe	Wild Ducks	Dotterels
Turkeys	Teals	Hares
Fowls	Widgeons	Rabbits
Chickens	Woodcocks	Partridges
Pullets	Snipes	Pheaſants
Pigeons	Larks	

FISH.

Gurnets	Salmon-Trout	Gudgeons
Dorees	Smelts	Lobſters
Holoberts	Carp	Oyſters
Bearbet	Pike	Cockles
Salmon	Tench	Muſcles

ROOTS,

ROOTS, &c.

Carrots
Turnips
Parſnips
Potatoes
Skirrets
Salſifie
Scorzonera
Onions
Leeks
Shalots
Rocombole
Jeruſalem Artichokes
Cabbages
Cauliflowers
Savoys
Sprouts
Coleworts
Spinage
Chardbeets
Cardoons
Parſley
Creſſes
Endive
Chervil
Lettuces
All ſorts of ſmall Sallad Herbs
Thyme, and all other Pot-Herbs

FRUIT.

Pears
Apples
Bullace
Cheſnuts
Hazel-Nuts
Walnuts
Medlars
Services
Grapes

DECEM-

DECEMBER.

MEAT.

Beef	Veal	Pork
Mutton	Houſe-Lamb	Doe Veniſon

FISH.

Turbot	Smelts	Gudgeons
Gurnets	Cod	Eels
Sturgeon	Codlings	Cockles
Dorees	Soles	Muſcles
Holoberts	Carp	Oyſters
Bearbet		

POULTRY, &c.

Geeſe	Chickens	Wild Ducks
Turkeys	Hares	Teals
Pullets	Rabbits	Widgeons
Pigeons	Woodcocks	Dotterels
Capons	Snipes	Partridges
Fowls	Larks	Pheaſants

ROOTS,

ROOTS, &c.

Cabbages
Savoys
Brocoli, purple and white
Carrots
Parſnips
Turnips
Lettuces
Creſſes
All ſorts of ſmall Sallad Herbs
Potatoes
Skirrets
Scorzonera
Salſifie
Leeks
Onions
Shalots
Cardoons
Forced-Aſparagus
Garlick
Rocombole
Celery
Endive
Beets
Spinage
Parſley
Thyme
All ſorts of Pot-Herbs

FRUIT.

Apples
Pears
Medlars
Services
Cheſnuts
Walnuts
Hazel-Nuts
Grapes

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